

## Vermont IPA New England

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **3.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Hook Head Irish Pale Malt 4-6 EBC (Minch)	3.5 kg (63.6%)	80 %	5
Grain	Pilsner malt Muntons	1 kg (18.2%)	82 %	5
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Barley, Flaked	0.5 kg (9.1%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	10 min	13.1 %
Boil	Mosaic Pellets Harvest	60 g	20 min	11.5 %
Dry Hop	Equinox	75 g	14 day(s)	13.1 %
Dry Hop	Citra Pellets (USA) Harvest	80 g	7 day(s)	14.6 %
Dry Hop	Amarillo	45 g	2 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	800 ml	Fermentum Mobile