3. Vermont IPA - WOODSTOCK'18

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **60**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg *(57.7%)*	85 %	7
Grain	Rahr - Premium Pilsner Malt	2 kg *(38.5%)*	80 %	2.5
Grain	Płatki owsiane	0.2 kg *(3.8%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Aroma (end of boil)	Mosaic	35 g	10 min	10 %
Whirlpool	Chinook	20 g	10 min	13 %
Dry Hop	Citra	30 g	10 day(s)	12 %
Dry Hop	Mosaic	15 g	10 day(s)	10 %
Dry Hop	Chinook	20 g	10 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale