

vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **50.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.5 kg (47.4%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	3.5 kg (30.2%)	85 %	5
Grain	Wheat, Flaked	1 kg (8.6%)	77 %	4
Grain	Oats, Flaked	1 kg (8.6%)	80 %	2
Grain	Žytni	0.6 kg (5.2%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	25 g	60 min	13.1 %
Boil	Citra	45 g	10 min	12 %
Boil	Simcoe	45 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	70 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	800 ml	Wyeast Labs