

Vermont IPA v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (74.1%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.9 kg (16.7%)	80 %	6
Adjunct	Płatki owsiane	0.5 kg (9.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	12.8 %
Boil	Chinook	20 g	20 min	12.8 %
Aroma (end of boil)	Chinook	20 g	0 min	12.8 %
Aroma (end of boil)	Simcoe	25 g	0 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	50 ml	Fermentum Mobile