

vermont

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.5 kg (64.3%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.5 kg (21.4%) | 81 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 46 g | 60 min | 9.5 % |
| Boil | Mosaic | 46 g | 30 min | 10 % |
| Boil | Equinox | 46 g | 0 min | 13.1 % |
| Dry Hop | Citra | 57.5 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's -M15 Empire Ale | Ale | Dry | 11.5 g | Mangrove Jack's |