

# Vermont IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 3.8 kg (84.4%) | 85 %  | 7   |
| Grain | Strzegom Monachijski typ II | 0.4 kg (8.9%)  | 79 %  | 22  |
| Grain | Weyermann pszeniczny jasny  | 0.3 kg (6.7%)  | 80 %  | 6   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Centennial | 20 g   | 60 min   | 9.7 %      |
| Aroma (end of boil) | Cascade    | 50 g   | 0 min    | 6.8 %      |
| Boil                | Centennial | 20 g   | 30 min   | 9.7 %      |
| Dry Hop             | Cascade    | 50 g   | 3 day(s) | 6.8 %      |
| Aroma (end of boil) | Centennial | 10 g   | 0 min    | 9.7 %      |
| Dry Hop             | Citra      | 20 g   | 5 day(s) | 14.2 %     |

## Yeasts

| Name                  | Type | Form  | Amount | Laboratory       |
|-----------------------|------|-------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 50 ml  | Fermentum Mobile |