

Vermont IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (33.3%) | 80 % | 7 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Mosaic | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Cascade | 25 g | 5 min | 6 % |
| Aroma (end of boil) | Mandarina Bavaria | 25 g | 5 min | 10 % |
| Whirlpool | Mandarina Bavaria | 25 g | 10 min | 10 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |
| Dry Hop | Mosaic | 25 g | 3 day(s) | 10 % |
| Dry Hop | Azacca | 100 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 15 g | --- |