

# Vermont IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **43**
- SRM **7.7**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (58.8%)	80 %	16
Grain	Pszeniczny	2 kg (29.4%)	85 %	4
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade pl	30 g	70 min	5.2 %
Boil	Citra	30 g	30 min	12 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Whirlpool	Cascade PL	30 g	0 min	5.2 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Citra	40 g	0 min	12 %
First Wort	Cascade PL	40 g	---	5.2 %
First Wort	Mosaic	40 g	---	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	El Dorado	50 g	5 day(s)	15 %
Dry Hop	El Dorado	50 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis