

Vermont IPA sense

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.18 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (54.5%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (45.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Falconer's Flight | 30 g | 40 min | 10.5 % |
| Aroma (end of boil) | Summit | 15 g | 5 min | 17 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12 % |
| Whirlpool | Falconer's Flight | 30 g | 15 min | 10.5 % |
| Dry Hop | Summit | 15 g | 5 day(s) | 17 % |
| Dry Hop | Centennial | 30 g | 5 day(s) | 10.5 % |
| Dry Hop | Ekuanot | 30 g | 5 day(s) | 14 % |
| Dry Hop | Falconer's Flight | 30 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Strata filtracji z fermentacji burzliwej ok. 1l.
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