

# Vermont

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.25 kg (63.1%)	81 %	5
Grain	Strzegom Pszeniczny	0.6 kg (11.7%)	81 %	6
Grain	Weyermann - Carapils	0.6 kg (11.7%)	78 %	4
Grain	Płatki owsiane	0.3 kg (5.8%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (3.9%)	75 %	45
Grain	Płatki pszeniczne	0.2 kg (3.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	25 g	20 min	12 %
Boil	Mosaic	15 g	20 min	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	35 g	4 day(s)	10 %
Dry Hop	Palisade	50 g	4 day(s)	7.5 %
Dry Hop	Dr Rudi	50 g	4 day(s)	11.8 %