

Nowa Anglia/Vermont v1.0

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (28.6%) | 80 % | 5 |
| Grain | Pilznieński | 1 kg (28.6%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.3 kg (8.6%) | 79 % | 45 |
| Grain | Płatki owsiane | 0.6 kg (17.1%) | 85 % | 3 |
| Grain | Żytni | 0.6 kg (17.1%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Centennial | 20 g | 15 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 20 g | 15 min | 12 % |
| Whirlpool | Centennial | 20 g | 0 min | 10.5 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 10.5 % |
| Dry Hop | mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |