

TOUDI VERMONT IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **83**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 | Viking Pilsner malt | 2 kg (33.3%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Briess - Smoked Malt | 1 kg (16.7%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|-----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Galaxy | 15 g | 20 min | 15 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 20 min | 15.5 % |
| Boil | Galaxy | 15 g | 10 min | 15 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 10 min | 15.5 % |
| Whirlpool | Galaxy | 15 g | 1 min | 15 % |
| Whirlpool | Columbus/Tomahawk/Zeus | 10 g | 1 min | 15.5 % |
| Dry Hop | Galaxy | 45 g | 10 day(s) | 15 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 20 g | 10 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |