

Vermont IPA 1.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **35**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (69%)	82 %	4
Grain	Pszeniczny	0.3 kg (10.3%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (10.3%)	60 %	3
Grain	Płatki owsiane	0.3 kg (10.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	15 g	30 min	12 %
Whirlpool	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	15 g	7 day(s)	12 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	100 ml	White Labs

Notes

- 15g Citry i 15g Mosaic na biotransformacje w 3 dniu fermentacji burzliwej.
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