

## VERMONT IPA 14°BLG DEER BEAR

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **4.2**

### 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 **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 3 kg (68.2%)   | 81 %  | 4   |
| Grain | Słód pszeniczny Vikingmalt | 0.6 kg (13.6%) | 80 %  | 4   |
| Grain | Bestmalz Carmel Pils       | 0.6 kg (13.6%) | 75 %  | 5   |
| Grain | Abbey Castle               | 0.2 kg (4.5%)  | 80 %  | 45  |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04  | Ale  | Dry  | 13 g   | ---        |