

## Vermont IPA 2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **44**
- SRM ---
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

| Type           | Name                                | Amount        | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 5.1 kg (100%) | 80 %  | --- |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Vic Secret | 30 g   | 60 min   | 16.3 %     |
| Whirlpool | Galaxy     | 90 g   | ---      | 15 %       |
| Dry Hop   | Galaxy     | 90 g   | 3 day(s) | 15 %       |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 10 ml  | FM         |