

# Vermont IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **5**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann Pale Ale	5.2 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	13.4 %
Aroma (end of boil)	Mosaic	60 g	0 min	10 %
Boil	Equinox	20 g	10 min	13.1 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %