

# Vermont IPA sense

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.18 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (54.5%)   | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 2.5 kg (45.5%) | 80 %  | 5   |

## Hops

| Use for             | Name              | Amount | Time     | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil                | Falconer's Flight | 30 g   | 40 min   | 10.5 %     |
| Aroma (end of boil) | Summit            | 15 g   | 5 min    | 17 %       |
| Aroma (end of boil) | Citra             | 30 g   | 5 min    | 12 %       |
| Whirlpool           | Falconer's Flight | 30 g   | 15 min   | 10.5 %     |
| Dry Hop             | Summit            | 15 g   | 5 day(s) | 17 %       |
| Dry Hop             | Centennial        | 30 g   | 5 day(s) | 10.5 %     |
| Dry Hop             | Ekuanot           | 30 g   | 5 day(s) | 14 %       |
| Dry Hop             | Falconer's Flight | 30 g   | 5 day(s) | 10.5 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Strata filtracji z fermentacji burzliwej ok. 1l.  
*Nov 23, 2021, 2:49 PM*