

## Vermont IPA v.3

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (63.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	0.7 kg (13.4%)	81 %	5
Grain	Weyermann pszeniczny jasny	0.43 kg (8.2%)	80 %	6
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3
Grain	Żytni	0.3 kg (5.7%)	85 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.8 %
Boil	Columbus/Tomahawk/Zeus	15 g	30 min	15.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	25 g	0 min	15.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kandyzowana skórka pomarańczy	80 g	Boil	3 min
Flavor	Mango Suszone	100 g	Primary	3 day(s)