

# Vermont IPA

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- Gravity **15 BLG**
- ABV ---
- IBU **37**
- SRM **9.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (63.6%)	79 %	6
Grain	Biscuit Malt	0.6 kg (13.6%)	79 %	50
Grain	Płatki pszeniczne	1 kg (22.7%)	85 %	3.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ella	15 g	30 min	15.1 %
Boil	Galaxy	10 g	10 min	14.5 %
Boil	Galaxy	10 g	5 min	14.5 %
Boil	Ella (AUS)	5 g	5 min	14.6 %
Boil	Ella (AUS)	5 g	0 min	15.1 %
Boil	Galaxy	5 g	0 min	14.5 %
Dry Hop	galaxy	25 g	7 day(s)	14.5 %
Dry Hop	El Dorado	30 g	7 day(s)	15 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Ella (AUS)	25 g	7 day(s)	14.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	35 ml	White Labs