

## NEIPA/Vermont Rose

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.55 kg (61.4%)	80 %	5
Grain	Pszeniczny	1.3 kg (17.5%)	85 %	4
Grain	Płatki pszeniczne	0.65 kg (8.8%)	85 %	3
Grain	Płatki owsiane	0.65 kg (8.8%)	85 %	3
Grain	Strzegom pszenica prażona	0.26 kg (3.5%)	70 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	6.5 g	120 min	13.1 %
Whirlpool	Mosaic	78 g	45 min	10 %
Dry Hop	Equinox	97.5 g	8 day(s)	13.1 %
Dry Hop	Citra	104 g	5 day(s)	12 %
Dry Hop	Amarillo	58.5 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	130 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	glukoza	182 g	Bottling	---