

## VERMONT IPA 14°BLG DEER BEAR

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **4.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (68.2%)	81 %	4
Grain	Słód pszeniczny Vikingmalt	0.6 kg (13.6%)	80 %	4
Grain	Bestmalz Carmel Pils	0.6 kg (13.6%)	75 %	5
Grain	Abbey Castle	0.2 kg (4.5%)	80 %	45

### Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	13 g	---