

# Vermont IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **42**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (84.4%)	85 %	7
Grain	Strzegom Monachijski typ II	0.4 kg (8.9%)	79 %	22
Grain	Weyermann pszeniczny jasny	0.3 kg (6.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	9.7 %
Aroma (end of boil)	Cascade	50 g	0 min	6.8 %
Boil	Centennial	20 g	30 min	9.7 %
Dry Hop	Cascade	50 g	3 day(s)	6.8 %
Aroma (end of boil)	Centennial	10 g	0 min	9.7 %
Dry Hop	Citra	20 g	5 day(s)	14.2 %

## Yeasts

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