

## vermont ipa 30

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **74**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	12 kg (80%)	79 %	6
Grain	przenica	1 kg (6.7%)	79 %	5
Adjunct	Płatki owsiane	1 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	1 kg (6.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	50 min	13.5 %
Boil	Magnum	30 g	30 min	13.5 %
Boil	Styrian Cardinal	60 g	30 min	10 %
Boil	Styrian Cardinal	30 g	18 min	10 %
Boil	Styrian Wolf	60 g	8 min	10 %
Whirlpool	Styrian Wolf	60 g	0 min	10 %
Dry Hop	Styrian Wolf	100 g	3 day(s)	10 %

### Notes

- Magnum-90gr  
Styrian Cardinal-90gr  
Styrian Wolf -220gr  
mango 2kg  
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