

# vermont IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (50%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	3 kg (37.5%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (6.3%)	77 %	4
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	60 min	13.1 %
Boil	Equinox	20 g	60 min	13.1 %
Boil	Amarillo	25 g	10 min	9.5 %
Boil	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	150 ml	---