

Vermont IPA - Artur

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.8 kg (23.5%)	81 %	4
Grain	Pszeniczny	0.8 kg (23.5%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (17.6%)	85 %	3
Grain	Briess - Pale Ale Malt	0.6 kg (17.6%)	80 %	7
Grain	Strzegom Wiedeński	0.6 kg (17.6%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	25 g	10 min	12 %
Whirlpool	Mosaic	25 g	10 min	10 %
Whirlpool	Galaxy	25 g	10 min	15 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Galaxy	25 g	4 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	50 g	Safale