

Vermont IPA sense

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **50**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.18 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Viking Pale Ale malt	2.5 kg (45.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Falconer's Flight	30 g	40 min	10.5 %
Aroma (end of boil)	Summit	15 g	5 min	17 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Whirlpool	Falconer's Flight	30 g	15 min	10.5 %
Dry Hop	Summit	15 g	5 day(s)	17 %
Dry Hop	Centennial	30 g	5 day(s)	10.5 %
Dry Hop	Ekuanot	30 g	5 day(s)	14 %
Dry Hop	Falconer's Flight	30 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Notes

- Strata filtracji z fermentacji burzliwej ok. 1l.
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