

Vermont IPA v.3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.3 kg (63.1%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 0.7 kg (13.4%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.43 kg (8.2%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 85 % | 3 |
| Grain | Żytni | 0.3 kg (5.7%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.8 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 30 min | 15.8 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g | 0 min | 15.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------|--------|---------|----------|
| Flavor | Kandyzowana skórka pomarańczy | 80 g | Boil | 3 min |
| Flavor | Mango Suszone | 100 g | Primary | 3 day(s) |