

Vermont

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **40**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3.25 kg (63.1%) | 81 % | 5 |
| Grain | Strzegom Pszeniczny | 0.6 kg (11.7%) | 81 % | 6 |
| Grain | Weyermann - Carapils | 0.6 kg (11.7%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (5.8%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.9%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.2 kg (3.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 25 g | 20 min | 12 % |
| Boil | Mosaic | 15 g | 20 min | 10 % |
| Dry Hop | Citra | 40 g | 4 day(s) | 12 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 4 day(s) | 10 % |
| Dry Hop | Palisade | 50 g | 4 day(s) | 7.5 % |
| Dry Hop | Dr Rudi | 50 g | 4 day(s) | 11.8 % |