

## Vermont 2

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	6 kg (83.3%)	81 %	6
Grain	Cara Blonde - Castle Malting	0.2 kg (2.8%)	78 %	20
Grain	Oats, Flaked	1 kg (13.9%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	12.7 %
Aroma (end of boil)	Galaxy	25 g	5 min	15 %
Aroma (end of boil)	Strata	50 g	5 min	13.6 %
Aroma (end of boil)	Galaxy	25 g	0 min	15 %
Aroma (end of boil)	Strata	50 g	0 min	13.6 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP4000 Vermont Ale	Ale	Dry	11 g	Lallemand

### Extras

Type	Name	Amount	Use for	Time
Other	Aromazyme	1 g	Primary	5 day(s)