

VERMONT IPA 14°BLG DEER BEAR

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **4.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (68.2%) | 81 % | 4 |
| Grain | Słód pszeniczny Vikingmalt | 0.6 kg (13.6%) | 80 % | 4 |
| Grain | Bestmalz Carmel Pils | 0.6 kg (13.6%) | 75 % | 5 |
| Grain | Abbey Castle | 0.2 kg (4.5%) | 80 % | 45 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S04 | Ale | Dry | 13 g | --- |