

## Vermont IPA (2)

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **4.6**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (57.1%)	81 %	4
Grain	Pszeniczny	2 kg (28.6%)	85 %	4
Grain	Płatki owsiane	1 kg (14.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	70 min	12.4 %
Boil	El Dorado	30 g	30 min	15 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.5 %
Aroma (end of boil)	Equinox	20 g	1 min	13.1 %
Whirlpool	Amarillo	30 g	0 min	9.5 %
Whirlpool	El Dorado	30 g	0 min	15 %
Whirlpool	Citra	50 g	0 min	12 %
First Wort	Amarillo	30 g	0 min	9.5 %
First Wort	Equinox	30 g	0 min	13.1 %
Dry Hop	Equinox	50 g	7 day(s)	13.1 %
Dry Hop	El Dorado	30 g	5 day(s)	15 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Mosaic	70 g	1 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

### Extras

Type	Name	Amount	Use for	Time
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Herb	herbata Cejlońska	20 g	Boil	70 min
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