

# Vermont IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **49**
- SRM **10.3**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (69%)	79 %	6
Grain	Pszeniczny	0.3 kg (5.2%)	85 %	4
Grain	Caramel/Crystal Malt - 40L	0.5 kg (8.6%)	74 %	160
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Aroma (end of boil)	Equinox	20 g	10 min	13.1 %
Aroma (end of boil)	Zythos	20 g	10 min	11 %
Aroma (end of boil)	Citra	30 g	2 min	12 %
Aroma (end of boil)	denali	30 g	2 min	14 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Zythos	60 g	3 day(s)	11 %
Dry Hop	denali	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	---