

# vermont IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4 kg (50%)    | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (37.5%)  | 85 %  | 5   |
| Grain | Wheat, Flaked               | 0.5 kg (6.3%) | 77 %  | 4   |
| Grain | Oats, Flaked                | 0.5 kg (6.3%) | 80 %  | 2   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| First Wort          | Equinox  | 5 g    | 60 min | 13.1 %     |
| Boil                | Equinox  | 20 g   | 60 min | 13.1 %     |
| Boil                | Amarillo | 25 g   | 10 min | 9.5 %      |
| Boil                | Simcoe   | 25 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Mosaic   | 50 g   | 0 min  | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale  | Slant | 150 ml | ---        |