

## vermont IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **2 %**
- Size with trub loss **40.8 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **50.4 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.8 liter(s)**
- Total mash volume **46.4 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5.5 kg (47.4%) | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 3.5 kg (30.2%) | 85 %  | 5   |
| Grain | Wheat, Flaked               | 1 kg (8.6%)    | 77 %  | 4   |
| Grain | Oats, Flaked                | 1 kg (8.6%)    | 80 %  | 2   |
| Grain | Žytni                       | 0.6 kg (5.2%)  | 85 %  | 8   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Equinox | 25 g   | 60 min | 13.1 %     |
| Boil                | Citra   | 45 g   | 10 min | 12 %       |
| Boil                | Simcoe  | 45 g   | 10 min | 13.2 %     |
| Aroma (end of boil) | Mosaic  | 70 g   | 0 min  | 10 %       |

### Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale  | Liquid | 800 ml | Wyeast Labs |