

# Vermont IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **5.4**
- 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 **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3.2 kg (60.4%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (11.3%) | 85 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.8%)  | 75 %  | 45  |
| Grain | Płatki pszeniczne    | 0.2 kg (3.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.3 kg (5.7%)  | 85 %  | 3   |
| Grain | Bestmalz Carmel Pils | 0.6 kg (11.3%) | 75 %  | 5   |
| Grain | Abbey Malt Weyermann | 0.2 kg (3.8%)  | 75 %  | 45  |

## Hops

| Use for | Name     | Amount | Time  | Alpha acid |
|---------|----------|--------|-------|------------|
| Boil    | Citra    | 100 g  | 5 min | 12 %       |
| Boil    | Mosaic   | 50 g   | 5 min | 10 %       |
| Boil    | Dr Rudi  | 50 g   | 5 min | 11.8 %     |
| Boil    | Palisade | 50 g   | 5 min | 7.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale  | Dry  | 9 g    | ---        |