

Vermont IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 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 | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (28.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (7.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 60 g | 5 min | 10 % |
| Dry Hop | Equinox w 1 dzien fermentacji | 75 g | 1 day(s) | 13.1 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 45 g | 3 day(s) | 9.5 % |
| First Wort | Equinox | 5 g | 60 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|---------|------------|
| FM 55 - starter | Ale | Slant | 1000 ml | FM |