

Vermont IPA New England IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **1 %**
- Size with trub loss **555.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **566.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **367.5 liter(s)**
- Total mash volume **490 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	85 kg (69.4%)	81 %	4
Grain	Pszeniczny	12.5 kg (10.2%)	85 %	4
Grain	Płatki pszeniczne	10 kg (8.2%)	85 %	3
Grain	Płatki owsiane	10 kg (8.2%)	85 %	3
Grain	Abbey Malt Weyermann	5 kg (4.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	500 g	60 min	12.8 %
Boil	Mosaic	250 g	30 min	12.5 %
Boil	Simcoe	0 g	15 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	500 g	Safale