

Vernont ipa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (63.7%)	82 %	4
Grain	Płatki owsiane	0.23 kg (4.9%)	85 %	3
Grain	Weyermann - Carapils	0.6 kg (12.7%)	78 %	4
Grain	Pszeniczny	0.6 kg (12.7%)	85 %	4
Grain	Płatki owsiane	0.28 kg (5.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12.6 %
Boil	Citra	25 g	20 min	12.6 %
Boil	Mosaic	15 g	20 min	12.8 %
Dry Hop	Citra	40 g	7 day(s)	12.6 %
Dry Hop	Citra	30 g	3 day(s)	12.6 %
Dry Hop	Mosaic	12.8 g	3 day(s)	12.8 %
Dry Hop	Palisade	50 g	3 day(s)	7.5 %
Dry Hop	Dr Rudi	50 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile