

# Nowa Anglia/Vermont v1.0

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (28.6%)	80 %	5
Grain	Pilznieński	1 kg (28.6%)	81 %	4
Grain	Biscuit Malt	0.3 kg (8.6%)	79 %	45
Grain	Płatki owsiane	0.6 kg (17.1%)	85 %	3
Grain	Żytni	0.6 kg (17.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Centennial	20 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Aroma (end of boil)	Citra	20 g	15 min	12 %
Whirlpool	Centennial	20 g	0 min	10.5 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Citra	20 g	0 min	12 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile