

# TOUDI VERMONT IPA

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **83**
- SRM **4.9**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Briess - Smoked Malt	1 kg (16.7%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Galaxy	15 g	20 min	15 %
Boil	Columbus/Tomahawk/Zeus	15 g	20 min	15.5 %
Boil	Galaxy	15 g	10 min	15 %
Boil	Columbus/Tomahawk/Zeus	15 g	10 min	15.5 %
Whirlpool	Galaxy	15 g	1 min	15 %
Whirlpool	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %
Dry Hop	Galaxy	45 g	10 day(s)	15 %
Dry Hop	Columbus/Tomahawk/Zeus	20 g	10 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis