

Vernon IPA v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 4 kg (74.1%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.9 kg (16.7%) | 80 % | 6 |
| Adjunct | Płatki owsiane | 0.5 kg (9.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 12.8 % |
| Boil | Chinook | 20 g | 20 min | 12.8 % |
| Aroma (end of boil) | Chinook | 20 g | 0 min | 12.8 % |
| Aroma (end of boil) | Simcoe | 25 g | 0 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 50 ml | Fermentum Mobile |