

# Vermont

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (64.1%)	80 %	7
Grain	Pszeniczny	1.8 kg (23.1%)	85 %	4
Grain	Płatki owsiane	0.7 kg (9%)	60 %	3
Grain	Biscuit Malt	0.3 kg (3.8%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	30 min	14 %
Boil	Sabro	15 g	30 min	13.6 %
Aroma (end of boil)	Topaz	10 g	3 min	15 %
Aroma (end of boil)	Galaxy	10 g	3 min	15 %
Aroma (end of boil)	Strata	10 g	3 min	13.6 %
Aroma (end of boil)	Idaho 7	10 g	3 min	12.7 %
Aroma (end of boil)	Nelson Sauvín	10 g	3 min	11 %
Aroma (end of boil)	Sabro	10 g	3 min	15 %
Dry Hop	Nelson Sauvín	40 g	3 day(s)	11 %
Dry Hop	Topaz	40 g	3 day(s)	15 %
Dry Hop	Strata	40 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand