

# Vermont IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **79**
- SRM **6.7**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2 kg (51.3%)   | 81 %  | 4   |
| Grain | Strzegom Pale Ale | 1 kg (25.6%)   | 79 %  | 6   |
| Grain | Biscuit Malt      | 0.4 kg (10.3%) | 79 %  | 45  |
| Grain | Płatki owsiane    | 0.5 kg (12.8%) | 85 %  | 3   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Mosaic | 50 g   | 60 min   | 10 %       |
| Whirlpool | Citra  | 50 g   | 0 min    | 12 %       |
| Whirlpool | Galaxy | 50 g   | 0 min    | 15 %       |
| Dry Hop   | Citra  | 50 g   | 5 day(s) | 12 %       |
| Dry Hop   | Galaxy | 50 g   | 5 day(s) | 15 %       |