

Vermont IPA

- 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 %