

# Vermont IPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 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	Strzegom Pilznieński	3 kg (50%)	80 %	4
Grain	Briess - Pale Ale Malt	2 kg (33.3%)	80 %	7
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	10 %
Aroma (end of boil)	Cascade	25 g	5 min	6 %
Aroma (end of boil)	Mandarina Bavaria	25 g	5 min	10 %
Whirlpool	Mandarina Bavaria	25 g	10 min	10 %
Dry Hop	Cascade	25 g	3 day(s)	6 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Azacca	100 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	15 g	---