

# Vermont IPA - projekt

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	5.1 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	25 g	60 min	12 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11 g	---