

## Vermont IPA sense 2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (41.7%)	80 %	4
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %
Aroma (end of boil)	Falconer's Flight	30 g	0 min	10.5 %
Dry Hop	Ekuanot	30 g	3 day(s)	14 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Boil	Mosaic	15 g	30 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.5 g	Fermentis