

# Vernont ipa

- Gravity **10 BLG**
- ABV **4 %**
- IBU **40**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 3 kg (63.7%)   | 82 %  | 4   |
| Grain | Płatki owsiane       | 0.23 kg (4.9%) | 85 %  | 3   |
| Grain | Weyermann - Carapils | 0.6 kg (12.7%) | 78 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (12.7%) | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.28 kg (5.9%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 5 g    | 60 min   | 12.6 %     |
| Boil    | Citra    | 25 g   | 20 min   | 12.6 %     |
| Boil    | Mosaic   | 15 g   | 20 min   | 12.8 %     |
| Dry Hop | Citra    | 40 g   | 7 day(s) | 12.6 %     |
| Dry Hop | Citra    | 30 g   | 3 day(s) | 12.6 %     |
| Dry Hop | Mosaic   | 12.8 g | 3 day(s) | 12.8 %     |
| Dry Hop | Palisade | 50 g   | 3 day(s) | 7.5 %      |
| Dry Hop | Dr Rudi  | 50 g   | 3 day(s) | 11.8 %     |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |