Vermont IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(63.6%)*	80 %	5
Grain	Pszeniczny	1 kg *(18.2%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(9.1%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(9.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	60 g	5 min	10 %
Dry Hop	Equinox w 1 dzien fermentacji	75 g	1 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.5 %
First Wort	Equinox	5 g	60 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 55 - starter	Ale	Slant	1000 ml	FM

Notes

- http://blog.homebrewing.pl/new-england-ipavermont-ipa/
  May 17, 2020, 4:23 PM