

Vermont IPA [Browamator]

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **1.5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **40 min**
- Evaporation rate **20 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Pilznieński | 3.2 kg (100%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Equinox | 18 g | 15 min | 14.1 % |
| Aroma (end of boil) | Mosaic | 18 g | 1 min | 10 % |
| Aroma (end of boil) | Willamette | 18 g | 1 min | 5 % |
| Dry Hop | Willamette | 18 g | 3 day(s) | 5 % |
| Dry Hop | Mosaic | 18 g | 3 day(s) | 10 % |
| Dry Hop | Centennial | 18 g | 3 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 6.9 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|-------|
| Flavor | Skórka gorzkiej pomarańczy | 24 g | Boil | 5 min |

| | | | | |
|--------|----------------------------|------|-----------|----------|
| Flavor | Kaffir | 12 g | Secondary | 1 day(s) |
| Spice | Skórka słodkiej pomarańczy | 24 g | Boil | 10 min |