

Vermont IPA [Browamator]

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **13**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1.5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **40 min**
- Evaporation rate **20 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.39 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (88.1%)	81 %	4
Grain	Płatki owsiane	0.7 kg (11.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Aroma (end of boil)	Falconer's Flight	30 g	1 min	10 %
Dry Hop	Falconers' Flight	30 g	3 day(s)	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale