

vermont pierwszy

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **3.8**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (96.3%)	81 %	4
Grain	Płatki owsiane	0.2 kg (3.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.4 %
Boil	Equinox	10 g	25 min	13.4 %
Aroma (end of boil)	Sterling	30 g	0 min	7.6 %
Aroma (end of boil)	Mosaic	20 g	0 min	11 %

Yeasts

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