

Vermont IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **51**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg (100%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	60 min	13.1 %
Boil	Equinox	10 g	30 min	13.1 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Aroma (end of boil)	falconers flight	30 g	5 min	10.7 %
Dry Hop	falconers flight	30 g	4 day(s)	10.7 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

Yeasts

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