

# 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