

# BA Vermont IPA 14BLG

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **13**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Whirlpool	Mosaic	30 g	1 min	10 %
Whirlpool	Falconer Flight	30 g	1 min	10 %
Dry Hop	Falconer Flight	30 g	4 day(s)	10 %
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 US-05	Ale	Dry	11.5 g	Fermentis