

## Vermont IPA [Browamator]

---

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **36**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1.5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **20 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.39 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	27 min	14.1 %
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