

# 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   |