VERMONT IPA wg PIWNY KRAFT

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **67 C**, Time **67 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.7 kg *(72.5%)*	80 %	5
Grain	Pilzneński	0.7 kg *(13.7%)*	81 %	4
Grain	Płatki pszeniczne	0.4 kg *(7.8%)*	85 %	3
Grain	Płatki owsiane	0.3 kg *(5.9%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	13 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	10 g	5 min	12 %
Whirlpool	ADHA527	20 g	0 min	1 %
Whirlpool	Galaxy	30 g	0 min	15 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	ADHA527	50 g	0 min	1 %
Whirlpool	Galaxy	30 g	0 min	15 %
Whirlpool	Citra	30 g	0 min	12 %
Dry Hop	Galaxy	40 g	4 day(s)	15 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	ADHA527	30 g	4 day(s)	1 %
Dry Hop	Mosaic	10 g	4 day(s)	10 %
Dry Hop	Citra	60 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale