

XXX Imperial VERMONT IPA wg PIWNY KRAFT

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **40**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **20.4 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 **10.2 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (72.5%) | 80 % | 5 |
| Grain | Pilznieński | 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 % |

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|---------|---------|------|----------|------|
| 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 |