

Vermont Raz!

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **49**
- SRM **8.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (26.7%)	82 %	4
Grain	Viking Pale Ale malt	3.5 kg (46.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (6.7%)	83 %	120
Grain	Płatki owsiane	1 kg (13.3%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (6.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Summit	10 g	60 min	17 %
Boil	Summit	5 g	60 min	18 %
Boil	Citra	20 g	10 min	12 %
Boil	Equinox	20 g	10 min	13.1 %
Boil	Summit	35 g	5 min	17 %
Dry Hop	Lublin (Lubelski)	50 g	4 day(s)	4 %
Dry Hop	Citra	80 g	4 day(s)	12 %
Dry Hop	Equinox	80 g	4 day(s)	13.1 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- Płatki do 4l ciepłej wody i powoli podnieś temperaturę do 100°C, ciągle mieszając.

edit: Zasymp ok, goryczka lekko za wysoka, inne chmielenie na aromat i będzie
Feb 3, 2018, 12:12 PM