

Vermont z płatkami

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **32**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.2 kg (83.9%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (8.1%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.5 kg (8.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Equinox | 10 g | 10 min | 13.1 % |
| Boil | Equinox | 20 g | 5 min | 13.1 % |
| Aroma (end of boil) | Sterling | 30 g | 1 min | 4.5 % |
| Boil | Simcoe | 30 g | 20 min | 13.2 % |
| Dry Hop | Sterling | 30 g | 3 day(s) | 4.5 % |
| Dry Hop | Simcoe | 30 g | 3 day(s) | 13.2 % |
| 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 |