

Pucek Vermont IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **4.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (61.2%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.6 kg (12.2%)	82 %	5
Grain	Weyermann - Carapils	0.6 kg (12.2%)	78 %	4
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (4.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	25 g	20 min	12 %
Boil	Mosaic	15 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale

Notes

- Pierwsze zacieranie - za mała wydajność. Piwo wyszło dobre, jednak szybko się utleniło i przyciemniło. Można sprawdzić inny przepis oraz inne drożdże
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