

Vermont Raz Dwa!

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.3 kg (45.2%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (27.4%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (6.8%)	83 %	5
Grain	Płatki owsiane	1 kg (13.7%)	80 %	3
Grain	Płatki pszeniczne	0.5 kg (6.8%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	5 g	58 min	10.5 %
Boil	Rakau (NZ)	30 g	30 min	10.5 %
Boil	Rakau (NZ)	25 g	5 min	10.5 %
Aroma (end of boil)	Vic Secret	30 g	0 min	18.4 %
Dry Hop	Rakau (NZ)	40 g	4 day(s)	10.5 %
Dry Hop	Vic Secret	70 g	4 day(s)	18.3 %

Yeasts

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