

## Vermont wlp 067

---

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **26**
- SRM **4.3**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (69%)	81 %	4
Grain	Pszeniczny	1 kg (13.8%)	85 %	4
Grain	Płatki pszeniczne	0.25 kg (3.4%)	85 %	3
Grain	Płatki owsiane	0.25 kg (3.4%)	85 %	3
Grain	Barley, Flaked	0.25 kg (3.4%)	70 %	4
Grain	Rice, Flaked	0.25 kg (3.4%)	70 %	2
Grain	Rye, Flaked	0.25 kg (3.4%)	78.3 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	200 g	5 min	4.1 %
Aroma (end of boil)	Kohatu	100 g	5 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wlp067	Ale	Liquid	2000 ml	White labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	5 g	Mash	1 min