

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