

# Vermont z zestawu Piwny Kraft

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (73.8%)	80 %	5
Grain	Pilzneński	0.9 kg (14.8%)	81 %	4
Grain	Płatki pszeniczne	0.4 kg (6.6%)	60 %	3
Grain	Płatki owsiane	0.3 kg (4.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Palisade	30 g	10 min	7.5 %
Boil	Centennial	30 g	10 min	10.5 %
Dry Hop	Palisade	50 g	3 day(s)	7.5 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Sabro	50 g	3 day(s)	15 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand