

# 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  |