

# VERMONT IPA wg PIWNY KRAFT

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **67 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **67 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.7 kg (72.5%) | 80 %  | 5   |
| Grain | Pilznieński          | 0.7 kg (13.7%) | 81 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (7.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.3 kg (5.9%)  | 85 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Nugget  | 15 g   | 60 min   | 13 %       |
| Boil      | Mosaic  | 10 g   | 60 min   | 10 %       |
| Boil      | Citra   | 10 g   | 5 min    | 12 %       |
| Whirlpool | ADHA527 | 20 g   | 0 min    | 1 %        |
| Whirlpool | Galaxy  | 30 g   | 0 min    | 15 %       |
| Whirlpool | Mosaic  | 30 g   | 0 min    | 10 %       |
| Whirlpool | ADHA527 | 50 g   | 0 min    | 1 %        |
| Whirlpool | Galaxy  | 30 g   | 0 min    | 15 %       |
| Whirlpool | Citra   | 30 g   | 0 min    | 12 %       |
| Dry Hop   | Galaxy  | 40 g   | 4 day(s) | 15 %       |

|         |         |      |          |      |
|---------|---------|------|----------|------|
| Dry Hop | ADHA527 | 30 g | 4 day(s) | 1 %  |
| Dry Hop | Mosaic  | 10 g | 4 day(s) | 10 % |
| Dry Hop | Citra   | 60 g | 4 day(s) | 12 % |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |