

# KSIAŻĘ VERMELJO

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Pszeniczny	1.5 kg (22.1%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (4.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Książęcy	30 g	60 min	7.6 %
Boil	Vermelho	20 g	60 min	9.5 %
Aroma (end of boil)	Vermelho	30 g	10 min	9.5 %
Aroma (end of boil)	Książęcy	20 g	5 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	500 ml	Lallemand