

Vermont Raz Dwa!

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.3 kg (45.2%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (27.4%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (6.8%) | 83 % | 5 |
| Grain | Płatki owsiane | 1 kg (13.7%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (6.8%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Rakau (NZ) | 5 g | 58 min | 10.5 % |
| Boil | Rakau (NZ) | 30 g | 30 min | 10.5 % |
| Boil | Rakau (NZ) | 25 g | 5 min | 10.5 % |
| Aroma (end of boil) | Vic Secret | 30 g | 0 min | 18.4 % |
| Dry Hop | Rakau (NZ) | 40 g | 4 day(s) | 10.5 % |
| Dry Hop | Vic Secret | 70 g | 4 day(s) | 18.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |
|--------------|-----|-------|--------|-----------|