

NE VIP

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **44**
- SRM **5.2**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Simpsons - Golden Promise | 3.5 kg (46.1%) | 81 % | 4 |
| Grain | Pilzneński | 2.2 kg (28.9%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.8 kg (10.5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (7.9%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.6%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 5 g | 60 min | 13 % |
| Boil | Mosaic | 15 g | 20 min | 12 % |
| Boil | Cascade | 15 g | 20 min | 7.7 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Galaxy | 15 g | 10 min | 15 % |
| Boil | Mosaic | 20 g | 7 min | 12 % |
| Boil | Cascade | 20 g | 7 min | 7.7 % |
| Whirlpool | Coś wymyśl | 50 g | 50 min | 1 % |
| Dry Hop | Mosaic | 40 g | 5 day(s) | 12 % |

| | | | | |
|---------|----------|------|----------|-------|
| Dry Hop | Cascade | 40 g | 5 day(s) | 7.7 % |
| Dry Hop | Galaxy | 40 g | 5 day(s) | 15 % |
| Dry Hop | Chinook | 15 g | 5 day(s) | 13 % |
| Dry Hop | Citra | 80 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 20 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 10 g | Mash | 60 min |
| Fining | mech | 5 g | Boil | 15 min |