

# VHS

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **7**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | słód Pale Ale             | 3.3 kg (68.8%) | 79 %  | 6   |
| Grain   | słód Pale Ale Maris Otter | 0.8 kg (16.7%) | 80 %  | 5   |
| Grain   | słód pszeniczny           | 0.5 kg (10.4%) | 82 %  | 3   |
| Adjunct | płatki owsiane            | 0.2 kg (4.2%)  | --- % | --- |

## Hops

| Use for    | Name          | Amount | Time     | Alpha acid |
|------------|---------------|--------|----------|------------|
| First Wort | Mosaic (USA)  | 5 g    | 60 min   | 10.5 %     |
| Whirlpool  | Sultana (USA) | 30 g   | 0 min    | 13.2 %     |
| Whirlpool  | Citra (USA)   | 20 g   | 0 min    | 12 %       |
| Dry Hop    | Sultana (USA) | 70 g   | 2 day(s) | 13.2 %     |
| Dry Hop    | Citra (USA)   | 45 g   | 2 day(s) | 12 %       |

## Yeasts

| Name                               | Type | Form  | Amount | Laboratory |
|------------------------------------|------|-------|--------|------------|
| WLP4044 - Hazy Daze Yeast Blend II | Ale  | Slant | 111 ml | White Labs |