

VIPa-2

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (65.6%)	80 %	7
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Oats, Flaked	0.5 kg (8.2%)	80 %	2
Grain	Płatki orkiszowe	0.35 kg (5.7%)	80 %	4
Grain	Otręby pżeniczne	0.25 kg (4.1%)	60 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Sorachi Ace	10 g	80 min	10 %
Aroma (end of boil)	Sorachi Ace	40 g	5 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	5 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus - do fermentacji	50 g	0 min	15.5 %
Whirlpool	Pilgrim - do fermentacji	50 g	0 min	6.4 %
Dry Hop	Motueka	50 g	4 day(s)	7 %
Dry Hop	Archer	50 g	4 day(s)	4.5 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Archer	50 g	3 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
kolsch	Ale	Slant	100 ml	fm

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek sodu	5 g	Boil	80 min