

#7 Vermutowy Jurli

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bio Pale Ale	3.5 kg (60.3%)	80 %	5
Grain	Pszeniczny	1 kg (17.2%)	85 %	4
Grain	Słód owsiany	0.5 kg (8.6%)	61 %	5
Grain	Strzegom Wiedeński	0.5 kg (8.6%)	79 %	10
Grain	Sauermalz	0.1 kg (1.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cryo Hops Equinox	3 g	60 min	21.4 %
Whirlpool	Cryo Hops Mosaic	20 g	30 min	21.4 %
Whirlpool	Cryo Hops Equinox	30 g	30 min	21.4 %
Dry Hop	Cryo Hops Mosaic	30 g	7 day(s)	21.4 %
Dry Hop	Cryo Hops Equinox	17 g	7 day(s)	21.4 %
Dry Hop	Amarillo	50 g	5 day(s)	7.4 %
Na cichą				
Dry Hop	Citra	50 g	5 day(s)	12.7 %

Na cichą

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	100 ml	Yeast Bay