

# AIPA VR1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **48.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **30.9 liter(s)** of **76C** water or to achieve **48.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (66.7%)	82 %	4
Grain	Pszeniczny	1 kg (11.1%)	85 %	4
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.6%)	75 %	30
Grain	Żytni	0.5 kg (5.6%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	30 g	70 min	10 %
Aroma (end of boil)	Amarillo	40 g	10 min	9.5 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Dry Hop	Amarillo	60 g	0 day(s)	9.5 %
Dry Hop	Citra	60 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	GIPS PIWOWARSKI	8 g	Mash	0 min
Spice	NACL	8 g	Mash	0 min
Fining	WHIRFLOCK	1 g	Boil	15 min
Water Agent	E300	6 g	Bottling	---