

# KSIAŻĘ VERMELJO

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **6.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (73.5%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (22.1%) | 85 %  | 4   |
| Grain | Strzegom Karmel 150  | 0.3 kg (4.4%)  | 75 %  | 150 |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Książęcy | 30 g   | 60 min | 7.6 %      |
| Boil                | Vermelho | 20 g   | 60 min | 9.5 %      |
| Aroma (end of boil) | Vermelho | 30 g   | 10 min | 9.5 %      |
| Aroma (end of boil) | Książęcy | 20 g   | 5 min  | 7.6 %      |

## Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 500 ml | Lallemand  |