

## V.I.P.

- Gravity **15.7 BLG**
- ABV ---
- IBU **78**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Castlemalting	6.7 kg (89.3%)	81 %	3.4
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (4%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.9 %
Boil	Mosaic	30 g	20 min	12 %
Boil	Cascade	30 g	20 min	7.7 %
Boil	Mosaic	30 g	7 min	12 %
Boil	Cascade	30 g	7 min	7.7 %
Dry Hop	Mosaic	40 g	5 day(s)	12 %
Dry Hop	Cascade	40 g	5 day(s)	7.7 %
Dry Hop	Citra	100 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's
--------------------------------------	-----	-----	------	-----------------

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	60 min
Fining	mech	5 g	Boil	15 min