

# VERMELHO IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **3 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5 kg (83.3%)	81 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5
Grain	Viking Wheat Malt	0.5 kg (8.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	30 g	50 min	9.1 %
Boil	Vermelho	60 g	5 min	9.1 %
Boil	Vermelho	60 g	1 min	9.1 %
Whirlpool	Vermelho	90 g	0 min	9.1 %
Dry Hop	Vermelho	120 g	2 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew West Coast Ipa	Ale	Slant	300 ml	Lallemand

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirlflock T	1 g	Boil	10 min