

VIPa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **4.6**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (65.6%)	80 %	7
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Oats, Flaked	0.5 kg (8.2%)	80 %	2
Grain	Płatki orkiszowe	0.35 kg (5.7%)	80 %	4
Grain	Otręby pszeniczne	0.25 kg (4.1%)	60 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	5 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus - do fermentacji	50 g	0 min	15.5 %
Whirlpool	Yellow Sub - do fermentacji	50 g	0 min	6.4 %
Dry Hop	Equinox - Ekuanot	50 g	4 day(s)	13.1 %
Dry Hop	Epic	50 g	4 day(s)	5 %
Dry Hop	Dr Rudi	50 g	3 day(s)	11.8 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
kolsch	Ale	Slant	100 ml	fm

Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek sodu	5 g	Boil	80 min