

## VIPA III

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (33.3%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (33.3%)	79 %	6
Grain	Weyermann - Carapils	1 kg (22.2%)	78 %	4
Adjunct	Płatki owsiane	0.5 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13.2 %
Boil	cascade	10 g	10 min	6 %
Dry Hop	Cascade	10 g	6 day(s)	6 %
Boil	Centennial	10 g	10 min	10.5 %
Boil	Centennial	10 g	15 min	10.5 %
Dry Hop	Centennial	20 g	6 day(s)	10.5 %
Boil	Cascade	10 g	10 min	6 %
Dry Hop	Cascade	20 g	6 day(s)	6 %
Dry Hop	Amarillo	20 g	6 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale