

# VV-remont

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **58 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Viking Pale Ale malt	1.5 kg (25.9%)	80 %	5
Grain	Płatki owsiane	0.3 kg (5.2%)	85 %	3
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	15 min	10 %
Aroma (end of boil)	Citra	25 g	5 min	12 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Mosaic	25 g	20 min	10 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %