

## #7 Vermutowy Jurli

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **50**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Bio Pale Ale          | 3.5 kg (60.3%) | 80 %  | 5   |
| Grain | Pszeniczny            | 1 kg (17.2%)   | 85 %  | 4   |
| Grain | Słód owsiany          | 0.5 kg (8.6%)  | 61 %  | 5   |
| Grain | Strzegom Wiedeński    | 0.5 kg (8.6%)  | 79 %  | 10  |
| Grain | Sauermalz             | 0.1 kg (1.7%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.4%)  | 75 %  | 30  |

### Hops

| Use for    | Name              | Amount | Time     | Alpha acid |
|------------|-------------------|--------|----------|------------|
| First Wort | Cryo Hops Equinox | 3 g    | 60 min   | 21.4 %     |
| Whirlpool  | Cryo Hops Mosaic  | 20 g   | 30 min   | 21.4 %     |
| Whirlpool  | Cryo Hops Equinox | 30 g   | 30 min   | 21.4 %     |
| Dry Hop    | Cryo Hops Mosaic  | 30 g   | 7 day(s) | 21.4 %     |
| Dry Hop    | Cryo Hops Equinox | 17 g   | 7 day(s) | 21.4 %     |
| Dry Hop    | Amarillo          | 50 g   | 5 day(s) | 7.4 %      |
| Na cichą   |                   |        |          |            |
| Dry Hop    | Citra             | 50 g   | 5 day(s) | 12.7 %     |

Na cichą

## Yeasts

| Name        | Type | Form   | Amount | Laboratory |
|-------------|------|--------|--------|------------|
| Vermont Ale | Ale  | Liquid | 100 ml | Yeast Bay  |