

V.I.P. 2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **79**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.7 kg (89.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.7%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.9 %
Boil	Mosaic	30 g	20 min	12 %
Boil	Cascade	30 g	20 min	7.7 %
Boil	Mosaic	30 g	7 min	12 %
Boil	Cascade	30 g	7 min	7.7 %
Dry Hop	Mosaic	40 g	7 day(s)	12 %
Dry Hop	Cascade	40 g	7 day(s)	7.7 %
Dry Hop	Citra	50 g	7 day(s)	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	mech	5 g	Boil	15 min