

VHS

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **7**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain | słód Pale Ale | 3.3 kg (68.8%) | 79 % | 6 |
| Grain | słód Pale Ale Maris Otter | 0.8 kg (16.7%) | 80 % | 5 |
| Grain | słód pszeniczny | 0.5 kg (10.4%) | 82 % | 3 |
| Adjunct | płatki owsiane | 0.2 kg (4.2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------------|--------|----------|------------|
| First Wort | Mosaic (USA) | 5 g | 60 min | 10.5 % |
| Whirlpool | Sultana (USA) | 30 g | 0 min | 13.2 % |
| Whirlpool | Citra (USA) | 20 g | 0 min | 12 % |
| Dry Hop | Sultana (USA) | 70 g | 2 day(s) | 13.2 % |
| Dry Hop | Citra (USA) | 45 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|-------|--------|------------|
| WLP4044 - Hazy Daze Yeast Blend II | Ale | Slant | 111 ml | White Labs |