

# Vienna IPA

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **75**
- SRM **6.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (93%)	79 %	10
Grain	Płatki owsiane	0.3 kg (7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	12.4 %
Whirlpool	Pacifica (NZ)	50 g	15 min	5.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Simcoe	50 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	Fermentis

## Notes

- Rozpoczęcie fermentacji 11.04.2019  
Przelane na cichą 19.04.2019  
Chmiele dorzucone 30.04.2019  
Zabutelkowane 03.05.2019  
*Apr 11, 2019, 4:41 PM*