

# VIPa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 4 kg (65.6%)   | 80 %  | 7   |
| Grain | Pszeniczny             | 1 kg (16.4%)   | 85 %  | 4   |
| Grain | Oats, Flaked           | 0.5 kg (8.2%)  | 80 %  | 2   |
| Grain | Płatki orkiszowe       | 0.35 kg (5.7%) | 80 %  | 4   |
| Grain | Otręby pszeniczne      | 0.25 kg (4.1%) | 60 %  | 6   |

## Hops

| Use for             | Name                                       | Amount | Time     | Alpha acid |
|---------------------|--|--------|----------|------------|
| Aroma (end of boil) | Mosaic                                     | 50 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus                     | 50 g   | 5 min    | 15.5 %     |
| Whirlpool           | Columbus/Tomahawk/Zeus<br>- do fermentacji | 50 g   | 0 min    | 15.5 %     |
| Whirlpool           | Yellow Sub - do<br>fermentacji             | 50 g   | 0 min    | 6.4 %      |
| Dry Hop             | Equinox - Ekuanot                          | 50 g   | 4 day(s) | 13.1 %     |
| Dry Hop             | Epic                                       | 50 g   | 4 day(s) | 5 %        |
| Dry Hop             | Dr Rudi                                    | 50 g   | 3 day(s) | 11.8 %     |
| Dry Hop             | Sorachi Ace                                | 50 g   | 3 day(s) | 10 %       |

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| kolsch      | Ale         | Slant       | 100 ml        | fm                |

### **Extras**

| <b>Type</b> | <b>Name</b>  | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|--------------|---------------|----------------|-------------|
| Water Agent | chlorek sodu | 5 g           | Boil           | 80 min      |