

VIVA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **11**
- SRM **4.6**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 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 kg (62.5%) | 79 % | 6 |
| Grain | słód pszeniczny | 0.8 kg (16.7%) | 82 % | 3 |
| Grain | płatki pszeniczne | 0.5 kg (10.4%) | --- % | --- |
| Grain | płatki owsiane | 0.5 kg (10.4%) | --- % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Mosaic | 5 g | 60 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 20 g | 1 min | 10.5 % |
| Aroma (end of boil) | Cashmere | 20 g | 1 min | 8.8 % |
| Aroma (end of boil) | Idaho 7 | 20 g | 1 min | 13.2 % |
| Dry Hop | Mosaic | 25 g | 1 day(s) | 10.5 % |
| Dry Hop | Cashmere | 25 g | 1 day(s) | 8.8 % |
| Dry Hop | Idaho 7 | 25 g | 1 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|------|--------|--------|------------|
| WLP4044 - Hazy Daze Yeast Blend II | Ale | Liquid | 900 ml | White Labs |