

Brewdog Cloudwater Vermont AIPA DDH (10) v2.0

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **18**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Płatki owsiane	0.25 kg (8.3%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.3 kg (10%)	85 %	5
Grain	Viking Pale Ale malt	2 kg (66.7%)	80 %	5
Grain	Simpsons - Maris Otter	0.45 kg (15%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	1 g	30 min	13 %
Aroma (end of boil)	Chinook	9 g	5 min	13 %
Aroma (end of boil)	Amarillo	13 g	5 min	9.5 %
Aroma (end of boil)	Galaxy	13 g	5 min	15 %
Dry Hop	Citra	22 g	5 day(s)	12 %
Dry Hop	Amarillo	22 g	5 day(s)	9.5 %
Dry Hop	Galaxy	22 g	5 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3.5 g	Boil	15 min
Water Agent	Chlorek wapnia (dwuwodny)	4.5 g	Boil	60 min
Water Agent	Gips piwowarski	2.25 g	Boil	60 min