

# V-I-IPA

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **85**
- SRM **6.4**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.25 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilzneński             | 3 kg (39%)    | 81 %  | 4   |
| Grain | Briess - Pale Ale Malt | 3 kg (39%)    | 80 %  | 4   |
| Grain | Płatki owsiane         | 0.4 kg (5.2%) | 85 %  | 3   |
| Grain | Płatki pszeniczne      | 0.4 kg (5.2%) | 85 %  | 3   |
| Grain | Pszenica niesłodowana  | 0.4 kg (5.2%) | 75 %  | 3   |
| Grain | Carahell               | 0.5 kg (6.5%) | 77 %  | 26  |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 14.4 %     |
| Boil    | lunga                  | 25 g   | 60 min   | 12.9 %     |
| Boil    | Cascade                | 20 g   | 10 min   | 6.3 %      |
| Boil    | Mosaic                 | 20 g   | 10 min   | 11.8 %     |
| Boil    | Simcoe                 | 24 g   | 10 min   | 12.3 %     |
| Boil    | Galaxy                 | 20 g   | 10 min   | 13.3 %     |
| Dry Hop | Cascade                | 20 g   | 3 day(s) | 6.3 %      |
| Dry Hop | Mosaic                 | 20 g   | 3 day(s) | 11.8 %     |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Chinook | 20 g | 3 day(s) | 12 %   |
| Dry Hop | Galaxy  | 20 g | 3 day(s) | 13.3 % |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | chloek wapnia   | 7 g    | Mash    | 60 min |
| Water Agent | gips piwowarski | 3.5 g  | Mash    | 60 min |