

## V-I-IPA

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- 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