

VERMELHO SINGLE HOP IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt	2.8 kg (83.1%)	80 %	6
Grain	Słód karmelowy Carabody Viking Malt	0.5 kg (14.8%)	75 %	8
Grain	Słód zakwaszający Weyermann®	0.07 kg (2.1%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Vermelho	15 g	60 min	9.1 %
Boil	Vermelho	15 g	15 min	9.1 %
Whirlpool	Vermelho	30 g	20 min	9.1 %
Dry Hop	Vermelho	40 g	4 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11.5 g	Fermentis Safale

Extras

Type	Name	Amount	Use for	Time
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Fining	Whirlfloc T	1.25 g	Boil	5 min
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Notes

- chmilenie na whirlpool/hopstand 20 minut od 85°C;
schłodzenie brzezki do temp. 17-18°C;
fermentacja - temperatura piwa w głównej fazie fermentacji 18-19°C, dojrzewanie w temp. 19-20°C;
przed rozlewem 2-dniowy cold crash;
rozlew - poziom nasycenia 2,0-2,1 vol.;
refermentacja - 14 dni

profil wody (ppm): Ca 100-150; Mg 10; SO4 200-400; Cl 50-100; Alk. całkow. 0-50; RA -100-0
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