

# VHS

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **7**
- SRM **5**
- 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 **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód Pale Ale	3.3 kg (68.8%)	79 %	6
Grain	słód Pale Ale Maris Otter	0.8 kg (16.7%)	80 %	5
Grain	słód pszeniczny	0.5 kg (10.4%)	82 %	3
Adjunct	płatki owsiane	0.2 kg (4.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic (USA)	5 g	60 min	10.5 %
Whirlpool	Sultana (USA)	30 g	0 min	13.2 %
Whirlpool	Citra (USA)	20 g	0 min	12 %
Dry Hop	Sultana (USA)	70 g	2 day(s)	13.2 %
Dry Hop	Citra (USA)	45 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP4044 - Hazy Daze Yeast Blend II	Ale	Slant	111 ml	White Labs