

VIPA IV

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (63.5%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4
Grain	Strzegom Pszeniczny	1 kg (15.9%)	81 %	6
Grain	Płatki pszeniczne	0.8 kg (12.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	20 min	13.1 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Aroma (end of boil)	Mosaic	20 g	10 min	10 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Amarillo	15 g	0 min	13.1 %
First Wort	Equinox	20 g	10 min	13.1 %
First Wort	Centennial	10 g	10 min	10.5 %
Dry Hop	Equinox	20 g	14 day(s)	13.1 %
Dry Hop	Centennial	15 g	14 day(s)	10.5 %

Dry Hop	Equinox	30 g	7 day(s)	13.1 %
Dry Hop	Amarillo	15 g	7 day(s)	9.5 %
Dry Hop	Mosaic	15 g	7 day(s)	10 %
Dry Hop	Centennial	20 g	7 day(s)	10.5 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

Notes

- Chmielenie w brzeczki oznacza dodanie chmielu do niej zaraz po filtrowaniu
Chmielenie na zimno 14 dni oznacza dodanie chmieli do fermentacji burzliwej
Bez klarowania, cold crash na 2-3 dni.
Kolejna wersja z US 05, Amarillo i Mosaic w 15' po 5 g, a w 7 dniu po 20g, lub rozważyć zmniejszenie chmielu do 250 g. Zastosować zacieranie jednotemperaturowe
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