

# VIPA

- Gravity **17.7 BLG**
- ABV ---
- IBU **46**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.1%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (15.3%)	81 %	6
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4
Sugar	Candi Sugar, Clear	0.3 kg (4.6%)	78.3 %	2
Adjunct	Płatki owsiane	1 kg (15.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Galaxy	10 g	60 min	15 %
Boil	Amarillo	10 g	60 min	9.5 %
Whirlpool	Citra	30 g	20 min	12 %
Whirlpool	Galaxy	30 g	20 min	15 %
Whirlpool	Amarillo	30 g	20 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Aroma (end of boil)	Galaxy	20 g	5 min	15 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile