

# VIPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **86**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (46.2%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Abbey Castle	0.5 kg (7.7%)	80 %	45
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.7%)	75 %	20
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Strzegom Pale Ale	1 kg (15.4%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	6 %
Boil	Galaxy	20 g	60 min	15 %
Aroma (end of boil)	Mosaic	30 g	10 min	10 %
Dry Hop	Galaxy	50 g	7 day(s)	15 %
Dry Hop	Enigma (AUS)	30 g	7 day(s)	17.2 %
Aroma (end of boil)	Galaxy	30 g	10 min	15 %
Aroma (end of boil)	Enigma (AUS)	20 g	10 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	70 ml	Wyeast Labs