

## VIPA III

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński  | 1.5 kg (33.3%) | 80 %  | 4   |
| Grain   | Strzegom Pale Ale    | 1.5 kg (33.3%) | 79 %  | 6   |
| Grain   | Weyermann - Carapils | 1 kg (22.2%)   | 78 %  | 4   |
| Adjunct | Płatki owsiane       | 0.5 kg (11.1%) | 85 %  | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Simcoe     | 5 g    | 60 min   | 13.2 %     |
| Boil    | cascade    | 10 g   | 10 min   | 6 %        |
| Dry Hop | Cascade    | 10 g   | 6 day(s) | 6 %        |
| Boil    | Centennial | 10 g   | 10 min   | 10.5 %     |
| Boil    | Centennial | 10 g   | 15 min   | 10.5 %     |
| Dry Hop | Centennial | 20 g   | 6 day(s) | 10.5 %     |
| Boil    | Cascade    | 10 g   | 10 min   | 6 %        |
| Dry Hop | Cascade    | 20 g   | 6 day(s) | 6 %        |
| Dry Hop | Amarillo   | 20 g   | 6 day(s) | 9.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |