

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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