

## VIPA (part)

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **53**
- SRM **10.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (20.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10.2%)	85 %	3
Liquid Extract	Bruntal Pale Ale	1.7 kg (34.7%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (34.7%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %
Boil	Chinook	20 g	5 min	13 %
Boil	Citra	25 g	5 min	12 %
Boil	Cascade	25 g	5 min	6 %
Boil	Mosaic	25 g	5 min	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale