

VV-remont

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **63.4C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (60.3%) | 80 % | 5 |
| Grain | Viking Pale Ale malt | 1.5 kg (25.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.3 kg (5.2%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (8.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 50 g | 15 min | 10 % |
| Aroma (end of boil) | Citra | 25 g | 5 min | 12 % |
| Whirlpool | Citra | 15 g | 20 min | 12 % |
| Whirlpool | Mosaic | 25 g | 20 min | 10 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |