

# VIPa

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **22**
- SRM **4.6**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (65.6%)	80 %	7
Grain	Pszeniczny	1 kg (16.4%)	85 %	4
Grain	Oats, Flaked	0.5 kg (8.2%)	80 %	2
Grain	Płatki orkiszowe	0.35 kg (5.7%)	80 %	4
Grain	Otręby pszeniczne	0.25 kg (4.1%)	60 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	50 g	5 min	10 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	5 min	15.5 %
Whirlpool	Columbus/Tomahawk/Zeus - do fermentacji	50 g	0 min	15.5 %
Whirlpool	Yellow Sub - do fermentacji	50 g	0 min	6.4 %
Dry Hop	Equinox - Ekuanot	50 g	4 day(s)	13.1 %
Dry Hop	Epic	50 g	4 day(s)	5 %
Dry Hop	Dr Rudi	50 g	3 day(s)	11.8 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	10 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
kolsch	Ale	Slant	100 ml	fm

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	chlorek sodu	5 g	Boil	80 min