

# Vini

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **98**
- SRM **15.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.3 liter(s)**
- Total mash volume **4.4 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **3.3 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	0.5 kg (45.5%)	82 %	4
Grain	Pszeniczny	0.2 kg (18.2%)	85 %	4
Grain	Weyermann - Carapils	0.3 kg (27.3%)	78 %	4
Grain	Carafa III	0.1 kg (9.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	13 %
Whirlpool	Citra	25 g	30 min	12 %
Whirlpool	Chinook	25 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis