VIVA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **11**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód Pale Ale	3 kg *(62.5%)*	79 %	6
Grain	słód pszeniczny	0.8 kg *(16.7%)*	82 %	3
Grain	płatki pszeniczne	0.5 kg *(10.4%)*	--- %	---
Grain	płatki owsiane	0.5 kg *(10.4%)*	--- %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	5 g	60 min	10.5 %
Aroma (end of boil)	Mosaic	20 g	1 min	10.5 %
Aroma (end of boil)	Cashmere	20 g	1 min	8.8 %
Aroma (end of boil)	Idaho 7	20 g	1 min	13.2 %
Dry Hop	Mosaic	25 g	1 day(s)	10.5 %
Dry Hop	Cashmere	25 g	1 day(s)	8.8 %
Dry Hop	Idaho 7	25 g	1 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP4044 - Hazy Daze Yeast Blend II	Ale	Liquid	900 ml	White Labs

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