

## #2 Trzy chmiele #1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **7.6**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (75%)	79 %	6
Grain	Strzegom Pszeniczny	1.2 kg (15%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.8 kg (10%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.8 %
Boil	Cascade	15 g	60 min	7.1 %
Boil	Citra	10 g	60 min	13.5 %
Boil	Amarillo	15 g	30 min	8.8 %
Boil	Cascade	15 g	30 min	7.1 %
Boil	Citra	5 g	30 min	13.5 %
Boil	Cascade	10 g	10 min	7.1 %
Boil	Amarillo	5 g	10 min	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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