

# Bessa chmielu

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **68**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	20 g	60 min	5.2 %
Boil	Amarillo	20 g	20 min	9.5 %
Boil	Cascade PL	30 g	20 min	5.2 %
Boil	Citra	30 g	20 min	12 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %
Dry Hop	Citra	70 g	3 day(s)	12 %