

# ChmieLEM-ON

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (95.2%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.8%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Horizon	20 g	55 min	8.8 %
Boil	Citra	15 g	10 min	12 %
Boil	Horizon	10 g	10 min	8.8 %
Boil	Ahtanum	10 g	10 min	5 %
Aroma (end of boil)	Ahtanum	20 g	1 min	5 %
Aroma (end of boil)	Tomahawk	10 g	1 min	15.5 %
Aroma (end of boil)	Equinox	10 g	1 min	13.1 %
Dry Hop	Equinox	20 g	3 day(s)	13.1 %
Dry Hop	Tomahawk	8 g	3 day(s)	15.5 %
Dry Hop	Horizon	12 g	3 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
Rehydratyzowane				