

# "Chmielowy sqrwysyn"

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **223**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Weyermann - Carapils	1 kg (14.3%)	78 %	4
Grain	Viking Wheat Malt	1 kg (14.3%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	45 g	60 min	12 %
Boil	Horison	30 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Magnat	15 g	60 min	11.2 %
Boil	Citra	30 g	40 min	12 %
Boil	Cascade	25 g	40 min	6.9 %
Boil	Magnat	15 g	40 min	11.2 %
Boil	Challenger	30 g	30 min	7 %
Boil	Cascade	5 g	30 min	6.9 %
Boil	Citra	5 g	30 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis