

Chmielujelu

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **106**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (31.6%) | 79 % | 5 |
| Grain | Viking Pilsner malt | 2.4 kg (30.4%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 2 kg (25.3%) | 83 % | 5 |
| Grain | Carabelge | 1 kg (12.7%) | 74 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Chinook | 40 g | 60 min | 13 % |
| Boil | Simcoe | 40 g | 30 min | 13.2 % |
| Boil | Amarillo | 40 g | 30 min | 9.5 % |
| Aroma (end of boil) | East Kent Goldings | 60 g | 5 min | 5.1 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 9.5 % |
| Dry Hop | Citra | 60 g | 2 day(s) | 12 % |
| Dry Hop | Simcoe | 60 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |
|--------------|-----|-----|------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|--------|
| Flavor | Trawa cytrynowa | 10 g | Boil | 10 min |
| Fining | Irish Moss | 10 g | Boil | 15 min |