

# CMIELPLOZJA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	35 g	60 min	9.5 %
Whirlpool	Cascade	25 g	20 min	6 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Equinox	20 g	20 min	13.1 %
Whirlpool	Azacca	25 g	20 min	14 %
Dry Hop	Cascade	25 g	5 day(s)	6 %
Dry Hop	Azacca	25 g	5 day(s)	14 %
Dry Hop	Citra	30 g	5 day(s)	12 %

## Yeasts

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