

Czas Chmielu

- Gravity **17.5 BLG**
- ABV ---
- IBU **66**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (76.9%) | 80 % | 7 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.5 kg (7.7%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Boil | lunga | 25 g | 30 min | 11 % |
| Boil | Citra | 20 g | 10 min | 13.5 % |
| Boil | Cascade | 30 g | 10 min | 7.7 % |
| Whirlpool | Citra | 20 g | 0 min | 13.5 % |
| Whirlpool | Cascade | 20 g | 0 min | 7.7 % |
| Dry Hop | Citra | 60 g | 5 day(s) | 13.5 % |
| Dry Hop | Amarillo | 100 g | 5 day(s) | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 130 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |