

IPA chmiel z CDA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (87.7%) | 81 % | 4 |
| Grain | Słód owsiany Fawcett | 0.2 kg (3.5%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (8.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|--------|
| Spice | chmiele z cda | 300 g | Boil | 60 min |