

## v6 Chaszczce

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **63**
- SRM **9.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **28.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **74 C**, Time **40 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **74C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (75.8%)	79 %	6
Grain	Weyermann - Acidulated Malt	0.2 kg (3%)	80 %	6
Grain	Strzegom Karmel 150	0.5 kg (7.6%)	75 %	150
Grain	Strzegom Monachijski typ I	0.6 kg (9.1%)	79 %	16
Grain	Enzym	0.3 kg (4.5%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	40 g	60 min	8 %
Aroma (end of boil)	Chinook	100 g	10 min	8 %
Aroma (end of boil)	Monre	100 g	2 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	22 g	Mangrove Jack's