

## aCha

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **61**
- SRM **8.1**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **100 C**, Time **60 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **100C**
- Sparge using **12.3 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 (76.9%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%)  | 78 %  | 4   |
| Grain | Weyermann - Carared  | 0.7 kg (10.8%) | 75 %  | 45  |
| Grain | Viking melanoidynowy | 0.3 kg (4.6%)  | 75 %  | 60  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Simcoe   | 30 g   | 60 min | 13.2 %     |
| Boil    | Cascade  | 20 g   | 60 min | 6 %        |
| Boil    | Amarillo | 25 g   | 5 min  | 9.5 %      |
| Boil    | Citra    | 30 g   | 5 min  | 12 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 10 g   | ---        |