Chmielus Maximus

- Gravity **20.1 BLG**
- ABV **---**
- IBU **92**
- SRM **10.5**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg *(90.9%)*	85 %	7
Grain	Caramunich I	0.3 kg *(4.5%)*	71.7 %	90
Grain	Weyermann-Carapils Malt	0.3 kg *(4.5%)*	74 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	30 g	60 min	17.2 %
Boil	Rakau (NZ)	10 g	40 min	9.5 %
Boil	Enigma (AUS)	5 g	40 min	17.2 %
Boil	Rakau (NZ)	10 g	30 min	9.5 %
Boil	Enigma (AUS)	5 g	30 min	17.2 %
Boil	Enigma (AUS)	5 g	15 min	17.2 %
Boil	Rakau (NZ)	15 g	15 min	9.5 %
Boil	Rakau (NZ)	15 g	5 min	9.5 %
Boil	Enigma (AUS)	10 g	5 min	17.2 %
Boil	Rakau (NZ)	20 g	1 min	9.5 %
Boil	Enigma (AUS)	15 g	1 min	17.2 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Vic Secret (AUS)	10 g	7 day(s)	16.1 %
Dry Hop	Waimea	10 g	7 day(s)	17 %
Dry Hop	Enigma (AUS)	40 g	7 day(s)	17.2 %
Dry Hop	Rakau (NZ)	40 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min