

# Chad

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **30**
- SRM **3.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt wędzony Bukiem	5 kg (64.1%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (12.8%)	80 %	5
Grain	Pszeniczny	1 kg (12.8%)	85 %	4
Grain	Płatki owsiane	0.8 kg (10.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	60 g	60 min	5.8 %
Boil	Challenger	30 g	30 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---