

# Chamska IPA V5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **90**
- SRM **6.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%) | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 1 kg (14.3%) | 79 %  | 10  |
| Grain | Monachijski          | 1 kg (14.3%) | 80 %  | 16  |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Magnum  | 25 g   | 60 min | 13.5 %     |
| Boil      | Summit  | 25 g   | 10 min | 17 %       |
| Boil      | Triumph | 25 g   | 10 min | 7 %        |
| Boil      | Summit  | 25 g   | 5 min  | 17 %       |
| Boil      | Triumph | 25 g   | 5 min  | 7 %        |
| Boil      | Citra   | 50 g   | 5 min  | 13.6 %     |
| Whirlpool | Cascade | 50 g   | 20 min | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 20 g   | Fermentis  |

## Extras

| Type        | Name      | Amount | Use for | Time   |
|-------------|-----------|--------|---------|--------|
| Water Agent | Gips      | 5 g    | Mash    | 60 min |
| Fining      | whirlfloc | 1 g    | Boil    | 5 min  |