

# Chińczyk

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **3.8**
- 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 **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Whirlpool	Falconer's Flight	30 g	---	10.7 %
Whirlpool	Mosaic	30 g	---	10 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	10.7 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale