

# Chmielor

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **11.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (80%)	79 %	6
Grain	Strzegom Monachijski typ II	0.65 kg (10%)	79 %	22
Grain	Strzegom Karmel 300	0.3 kg (4.6%)	70 %	299
Grain	Strzegom Pszeniczny	0.2 kg (3.1%)	81 %	6
Grain	Caraamber	0.15 kg (2.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Centennial	5 g	50 min	10.5 %
Boil	Centennial	20 g	20 min	10.5 %
Boil	Chinook	20 g	20 min	13 %
Boil	Centennial	15 g	5 min	10.5 %
Dry Hop	Centennial	15 g	4 day(s)	10.5 %
Dry Hop	Chinook	10 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis