

# Chmielowe

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **41**
- SRM **6.9**
- Style **Premium American Lager**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **75.6 C**, Time **2 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **2 min** at **75.6C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (89.3%)  | 82 %  | 4   |
| Grain | Viking Vienna Malt  | 0.4 kg (7.1%) | 79 %  | 7   |
| Grain | cystal medium crisp | 0.2 kg (3.6%) | 71 %  | 270 |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Centennial | 10 g   | 30 min   | 10.7 %     |
| Boil      | Chinook    | 10 g   | 30 min   | 13.7 %     |
| Boil      | Citra      | 10 g   | 30 min   | 14.2 %     |
| Whirlpool | Centennial | 15 g   | 20 min   | 10.7 %     |
| Whirlpool | Chinook    | 10 g   | 20 min   | 13.7 %     |
| Whirlpool | Citra      | 15 g   | 20 min   | 14.2 %     |
| Dry Hop   | Centennial | 40 g   | 3 day(s) | 10.7 %     |
| Dry Hop   | Chinook    | 30 g   | 3 day(s) | 13.7 %     |
| Dry Hop   | Citra      | 40 g   | 3 day(s) | 14.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                   |       |     |      |           |
|-----------------------------------|-------|-----|------|-----------|
| Lallemand LaBrew<br>Diamond Lager | Lager | Dry | 11 g | Lallemand |
|-----------------------------------|-------|-----|------|-----------|