

Chmielujelu

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **106**
- SRM **7.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (31.6%)	79 %	5
Grain	Viking Pilsner malt	2.4 kg (30.4%)	82 %	4
Grain	Viking Wheat Malt	2 kg (25.3%)	83 %	5
Grain	Carabelge	1 kg (12.7%)	74 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	60 min	13 %
Boil	Simcoe	40 g	30 min	13.2 %
Boil	Amarillo	40 g	30 min	9.5 %
Aroma (end of boil)	East Kent Goldings	60 g	5 min	5.1 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Citra	60 g	2 day(s)	12 %
Dry Hop	Simcoe	60 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	23 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	10 g	Boil	10 min
Fining	Irish Moss	10 g	Boil	15 min