

Chrószcz Drinking

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (50%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 3 kg (50%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 11.2 % |
| Boil | Citra | 20 g | 30 min | 13 % |
| Boil | Chinook | 20 g | 15 min | 11.2 % |
| Boil | Mosaic | 20 g | 5 min | 12 % |
| Boil | Cascade | 20 g | 1 min | 6 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 4 day(s) | 6 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Najlepsze piwo w Chróstrniku!
Jun 25, 2016, 6:35 PM