

dAIPAn Chmielu

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **46.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pale Ale (Malteurop) | 7.13 kg (83.3%) | 80 % | 6 |
| Grain | Pszeniczny | 0.39 kg (4.6%) | 85 % | 4 |
| Grain | Cookie | 0.39 kg (4.6%) | 75 % | 70 |
| Grain | Płatki owsiane | 0.65 kg (7.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Chinook | 90 g | 30 min | 11 % |
| Whirlpool | Citra | 50 g | 30 min | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|-----------|------------|
| Safale US-05 | Ale | Slant | 291.67 ml | Fermentis |