

# Letnie Chmielone

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **87**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **8 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **8 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (65.6%)	85 %	7
Grain	Strzegom Pilzneński	2 kg (32.8%)	80 %	4
Grain	Płatki owsiane	0.1 kg (1.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Aroma (end of boil)	Citra	50 g	2 min	12 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	2 min	15.5 %
Dry Hop	Citra	50 g	10 day(s)	12 %
Dry Hop	Warrior	50 g	10 day(s)	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	10 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	WhirlflocT	0.5 g	Boil	15 min

## Notes

- Brzeczka nastawka 11,5blg  
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