

# Super Chmiel

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **6.9**
- 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 **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.8 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	5 kg (87%)	85 %	7
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4
Grain	Weyermann - Carared	0.25 kg (4.3%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.25 kg (4.3%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Amarillo	10 g	20 min	9.5 %
Whirlpool	Simcoe	10 g	15 min	13.2 %
Whirlpool	Amarillo	10 g	15 min	9.5 %
Whirlpool	Cascade	10 g	15 min	6 %
Whirlpool	Citra	20 g	15 min	12 %
Dry Hop	Simcoe	40 g	2 day(s)	13.2 %
Dry Hop	Citra	10 g	2 day(s)	12 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %

Dry Hop	Cascade	20 g	2 day(s)	6 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
us -05	Ale	Dry	11.5 g	---