

Szczyt Chmielu - Projekt Manieczki AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **67**
- SRM **7**
- 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)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87%)	85 %	7
Grain	Carahell	0.5 kg (8.7%)	77 %	26
Grain	Cookie	0.25 kg (4.3%)	75 %	55

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	40 g	60 min	14.5 %
Boil	Chinok	10 g	5 min	13.9 %
Boil	Columbus	20 g	5 min	14.5 %
Aroma (end of boil)	Chinok	50 g	0 min	13.9 %
Dry Hop	Chinok	30 g	3 day(s)	13.9 %
Dry Hop	Columbus	30 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	75 ml	Safale