

#2 Trzy chmiele #1

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **61**
- SRM **7.6**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Strzegom Pale Ale | 6 kg (75%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 1.2 kg (15%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.8 kg (10%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 15 g | 60 min | 8.8 % |
| Boil | Cascade | 15 g | 60 min | 7.1 % |
| Boil | Citra | 10 g | 60 min | 13.5 % |
| Boil | Amarillo | 15 g | 30 min | 8.8 % |
| Boil | Cascade | 15 g | 30 min | 7.1 % |
| Boil | Citra | 5 g | 30 min | 13.5 % |
| Boil | Cascade | 10 g | 10 min | 7.1 % |
| Boil | Amarillo | 5 g | 10 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|