

## a...DAM CHMIELU II

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **56**
- SRM **8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (66.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.65 kg (27.5%)	80 %	6
Grain	Weyermann caramunich	0.35 kg (5.8%)	80 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	50 min	12.8 %
Boil	Cascade	10 g	30 min	8.3 %
Boil	Chinook	20 g	15 min	12.8 %
Boil	Mosaic	20 g	15 min	12.4 %
Aroma (end of boil)	Cascade	10 g	0 min	8.3 %
Aroma (end of boil)	Mosaic	10 g	0 min	12.4 %
Aroma (end of boil)	Chinook	20 g	0 min	12.8 %
Dry Hop	Mosaic	30 g	5 day(s)	12.4 %
Dry Hop	Cascade	10 g	5 day(s)	8.3 %
Dry Hop	Chinook	10 g	5 day(s)	12.8 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	13.22 g	Fermentis