

# Chamska IPA V4

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **103**
- SRM **12.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5.55 kg (75.8%)	80.5 %	6
Grain	Abbey Malt Weyermann	0.5 kg (6.8%)	75 %	45
Grain	Monachijski	0.475 kg (6.5%)	80 %	16
Grain	Caramunich® typ I	0.3 kg (4.1%)	73 %	80
Grain	Karmelowy Czerwony	0.5 kg (6.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Simcoe	25 g	10 min	13.2 %
Boil	Simcoe	25 g	5 min	13.2 %
Boil	Amarillo	25 g	5 min	9.5 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Cascade	50 g	5 min	6 %
Aroma (end of boil)	Citra	50 g	20 min	12 %

Aroma (end of boil)	Amarillo	25 g	20 min	9.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
FM704	Ale	Slant	200 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	2 g	Boil	10 min