

# Chamska IPA V5

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **90**
- SRM **6.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 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 **23.1 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 **9.6 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Monachijski	1 kg (14.3%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Summit	25 g	10 min	17 %
Boil	Triumph	25 g	10 min	7 %
Boil	Summit	25 g	5 min	17 %
Boil	Triumph	25 g	5 min	7 %
Boil	Citra	50 g	5 min	13.6 %
Whirlpool	Cascade	50 g	20 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	60 min
Fining	whirlfloc	1 g	Boil	5 min