

# Chmielowy grabarz

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **8.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.38 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**
- Temp **100 C**, Time **90 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Keep mash **90 min** at **100C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (60.8%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.9 kg (12.2%)	80 %	6
Grain	Pszeniczny crystal	0.2 kg (2.7%)	80 %	150
Grain	Strzegom Monachijski typ II	1 kg (13.5%)	79 %	22
Grain	Thomas Fawcett Halcyon	0.5 kg (6.8%)	80.5 %	5
Grain	Viking melanoidynowy	0.3 kg (4.1%)	75 %	60