

# Cholera go wie

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (72.7%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (12.1%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.1%)	79 %	16
Grain	Cara Gold Castlemalting	0.25 kg (3%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	10 %
Boil	Oktawia	30 g	30 min	7.1 %
Aroma (end of boil)	Oktawia	70 g	5 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis