

## Czas Chmielu

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- Gravity **17.5 BLG**
- ABV ---
- IBU **66**
- SRM **6.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (76.9%)	80 %	7
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Strzegom Karmel 30	0.5 kg (7.7%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	25 g	30 min	11 %
Boil	Citra	20 g	10 min	13.5 %
Boil	Cascade	30 g	10 min	7.7 %
Whirlpool	Citra	20 g	0 min	13.5 %
Whirlpool	Cascade	20 g	0 min	7.7 %
Dry Hop	Citra	60 g	5 day(s)	13.5 %
Dry Hop	Amarillo	100 g	5 day(s)	8.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	130 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min