

# Czekoladowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **58**
- SRM **17.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (38.5%)  | 85 %  | 22   |
| Grain | Viking Pale Ale malt        | 3 kg (57.7%)  | 85 %  | 5    |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (3.8%) | 68 %  | 1200 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 65 min   | 16.3 %     |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 35 min   | 16.3 %     |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 5 min    | 16.3 %     |
| Dry Hop | Citra                  | 60 g   | 4 day(s) | 12 %       |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Gozdawa - Belgian Fruit & Spicy | Ale  | Dry  | 10 g   | Gozdawa    |