

# dziki chmiel

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- Gravity **15.4 BLG**
- ABV ---
- IBU **53**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (48.4%)	80 %	8
Grain	Briess - Pilsen Malt	3 kg (48.4%)	80.5 %	2
Grain	Caramel/Crystal Malt - 40L	0.2 kg (3.2%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---