

Inwazja chmielu II w BDP

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **57**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

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

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (7.1%)	75 %	45
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	40 g	10 min	6 %
Boil	Columbus/Tomahawk/Zeus	10 g	5 min	15.5 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	50 g	0 min	12 %

Yeasts

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