

Inwazja chmielu w BDP

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **57**
- SRM **8.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Weyermann - Carapils	0.4 kg (6.2%)	78 %	4
Grain	Weyermann - Melanoiden Malt	0.4 kg (6.2%)	81 %	53
Grain	Weyermann - Carared	0.7 kg (10.8%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	30 g	5 min	6 %
Boil	Citra	30 g	5 min	12 %
Boil	Amarillo	30 g	5 min	9.5 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %

Yeasts

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