

# IPA w chuj

- Gravity **17.1 BLG**
- ABV ---
- IBU **186**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (87.5%)	80 %	5
Grain	Cara Crisp	1 kg (12.5%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
Boil	Ekstrakt chmielowy 6%	35 g	60 min	40 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Centennial	50 g	2 min	10.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	2 min	15.5 %
Dry Hop	Amarillo	100 g	7 day(s)	9.5 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Simcoe	100 g	7 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-04	Ale	Dry	10 g	---