

Oj Chmielu Chmielu- Polish India Pale Ale

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **60**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt	6 kg (93.8%)	80 %	6
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	6 %
Boil	Oktawia	50 g	15 min	7.1 %
Boil	Puławski	50 g	15 min	6.1 %
Dry Hop	Oktawia	100 g	2 day(s)	7.8 %
Dry Hop	Puławski	100 g	2 day(s)	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	23 g	Danstar

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	10 min
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Notes

- Fermentacja:
Burzliwa (7 dni w 17-18 st. C)
Cicha (7-8 dni w 17-18 st. C)

Butelkowanie:

Syrop cukrowy (100 g cukru białego w 400 ml wody) na refermentację

Dojrzewanie piwa:

3 tygodnie w temperaturze 16-18 st. C.

SMACZNEGO!

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