

# Bomba Chmielowa

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **45**
- SRM **4.4**
- 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 **70 min**
- Evaporation rate **15 %/h**
- Boil size **33.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **69 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.5 kg (31.3%)	82 %	5
Grain	Płatki pszeniczne	1 kg (12.5%)	85 %	3
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	20 min	12 %
Whirlpool	Citra	35 g	30 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Palisade	50 g	5 day(s)	7.5 %
Whirlpool	Amarillo	50 g	5 min	9.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- Hopstand przez 40 min w 74 C z włączoną pompą  
*Sep 3, 2019, 10:37 PM*