

# Chamska IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **126**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (62.5%)	80.5 %	6
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12.3 %
Boil	Simcoe	25 g	60 min	12.9 %
Boil	Mosaic	25 g	15 min	12.3 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Citra	50 g	10 min	12.9 %
Boil	Cascade	50 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile