

Chmiel Uzbierany Dziko CUD

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **96**
- SRM **4.8**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (72.7%)	80 %	7
Grain	Płatki owsiane	0.25 kg (9.1%)	85 %	3
Grain	Pszeniczny	0.5 kg (18.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Boil	dziki	20 g	25 min	6 %
Boil	dziki	100 g	10 min	6 %

Yeasts

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