

# Chmieliny

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- Gravity **2.3 BLG**
- ABV ---
- IBU **23**
- SRM **0.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

## Mash information

- Mash efficiency **100 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	Candi Sugar, Clear	0.3 kg (100%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	30 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	4 g	3 min	15.5 %
Boil	Simcoe	4 g	2 min	13.2 %
Boil	Centennial	4 g	1 min	10.5 %
Boil	Citra	1 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Culture	5 g	Fermentis