

# Chmiell'em all

- Gravity **15.2 BLG**
- ABV ---
- IBU **57**
- SRM **14.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.45 kg (87.9%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.2%)	68 %	400
Grain	Strzegom Karmel 30	0.55 kg (8.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.7 %
Boil	Simcoe	10 g	60 min	13.1 %
Boil	Citra	10 g	15 min	12.7 %
Boil	Simcoe	10 g	15 min	13.1 %
Boil	Mosaic	10 g	15 min	11.7 %
Boil	Citra	10 g	5 min	12.7 %
Boil	Simcoe	10 g	5 min	13.1 %
Boil	Mosaic	10 g	5 min	11.7 %
Dry Hop	Citra	15 g	7 day(s)	12.7 %
Dry Hop	Mosaic	10 g	7 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis