

# Chmieloza

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- Gravity **14.3 BLG**
- ABV ---
- IBU **86**
- SRM **20.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 4 kg (71.4%)  | 80 %   | 4   |
| Grain | Carahell            | 0.4 kg (7.1%) | 77 %   | 26  |
| Grain | Caramunich          | 0.2 kg (3.6%) | 73 %   | 90  |
| Grain | Weyermann - Carared | 0.4 kg (7.1%) | 75 %   | 45  |
| Grain | Crystal Light       | 0.4 kg (7.1%) | 75 %   | 170 |
| Grain | Special B Malt      | 0.2 kg (3.6%) | 65.2 % | 315 |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Mosaic                 | 10 g   | 60 min   | 10 %       |
| Boil    | El Dorado              | 20 g   | 60 min   | 15 %       |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 30 min   | 15.5 %     |
| Boil    | Sorachi Ace            | 10 g   | 30 min   | 10 %       |
| Boil    | El Dorado              | 20 g   | 10 min   | 15 %       |
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 10 min   | 15.5 %     |
| Boil    | Centennial             | 10 g   | 10 min   | 10.5 %     |
| Dry Hop | El Dorado              | 10 g   | 5 day(s) | 15 %       |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 10 g | 5 day(s) | 10.5 % |
| Dry Hop | Mosaic     | 20 g | 5 day(s) | 10 %   |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory |
|----------------------|------|--------|--------|------------|
| FM52 Amerykański Sen | Ale  | Liquid | 60 ml  | ---        |