

# Chrószcz Drinking

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (50%)	81 %	4
Grain	Weyermann - Pale Ale Malt	3 kg (50%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.2 %
Boil	Citra	20 g	30 min	13 %
Boil	Chinook	20 g	15 min	11.2 %
Boil	Mosaic	20 g	5 min	12 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Mosaic	30 g	4 day(s)	12 %
Dry Hop	Cascade	30 g	4 day(s)	6 %
Dry Hop	Citra	30 g	4 day(s)	13 %

## Yeasts

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

## Notes

- Najlepsze piwo w Chróstniku!  
*Jun 25, 2016, 6:35 PM*