

IPA w chuj

- Gravity **17.1 BLG**
- ABV ---
- IBU **186**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **65 C**, Time **75 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 7 kg (87.5%) | 80 % | 5 |
| Grain | Cara Crisp | 1 kg (12.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Centennial | 30 g | 60 min | 10.5 % |
| Boil | Ekstrakt chmielowy 6% | 35 g | 60 min | 40 % |
| Boil | Centennial | 25 g | 30 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 15.5 % |
| Boil | Centennial | 50 g | 2 min | 10.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 2 min | 15.5 % |
| Dry Hop | Amarillo | 100 g | 7 day(s) | 9.5 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |
| Dry Hop | Simcoe | 100 g | 7 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-04 | Ale | Dry | 10 g | --- |