

# Szczyt Chmielu - Projekt Manieczki AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **67**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (87%)     | 85 %  | 7   |
| Grain | Carahell                  | 0.5 kg (8.7%)  | 77 %  | 26  |
| Grain | Cookie                    | 0.25 kg (4.3%) | 75 %  | 55  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Columbus | 40 g   | 60 min   | 14.5 %     |
| Boil                | Chinok   | 10 g   | 5 min    | 13.9 %     |
| Boil                | Columbus | 20 g   | 5 min    | 14.5 %     |
| Aroma (end of boil) | Chinok   | 50 g   | 0 min    | 13.9 %     |
| Dry Hop             | Chinok   | 30 g   | 3 day(s) | 13.9 %     |
| Dry Hop             | Columbus | 30 g   | 3 day(s) | 14.5 %     |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 75 ml  | Safale     |