

# Chamska IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **126**
- SRM **6.1**
- 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 **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount       | Yield  | EBC |
|-------|---------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 5 kg (62.5%) | 80.5 % | 6   |
| Grain | Viking Pale Ale malt      | 3 kg (37.5%) | 80 %   | 5   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Mosaic  | 25 g   | 60 min | 12.3 %     |
| Boil    | Simcoe  | 25 g   | 60 min | 12.9 %     |
| Boil    | Mosaic  | 25 g   | 15 min | 12.3 %     |
| Boil    | Simcoe  | 25 g   | 15 min | 13.2 %     |
| Boil    | Citra   | 50 g   | 10 min | 12.9 %     |
| Boil    | Cascade | 50 g   | 10 min | 7.1 %      |

## Yeasts

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