

# dAIPAn Chmielu

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **5.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **46.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **46.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale (Malteurop)	7.13 kg (83.3%)	80 %	6
Grain	Pszeniczny	0.39 kg (4.6%)	85 %	4
Grain	Cookie	0.39 kg (4.6%)	75 %	70
Grain	Płatki owsiane	0.65 kg (7.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Chinook	90 g	30 min	11 %
Whirlpool	Citra	50 g	30 min	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	291.67 ml	Fermentis