

## KARAF - Chmielowy Odlot (II)

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **70**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **28 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4
Grain	Weyermann - Carared	0.5 kg (7.1%)	75 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	60 min	13.5 %
Boil	Magnum	25 g	10 min	13.5 %
Boil	Cascade PL	25 g	10 min	5.2 %
Whirlpool	Cascade PL	68 g	15 min	5.2 %
Whirlpool	Citra	25 g	15 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis