

Cheyenne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	1.5 kg (42.9%)	80 %	3
Grain	Fawcett-Lager	1 kg (28.6%)	80 %	2
Grain	Fawcett - Vienna Malt	0.5 kg (14.3%)	79 %	6
Grain	Fawcett-Caramalt	0.25 kg (7.1%)	70 %	11
Grain	Platki owsiane	0.25 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	10.5 %
Boil	Amarillo	10 g	15 min	8.1 %
Aroma (end of boil)	Amarillo	10 g	5 min	8.1 %
Whirlpool	Chinook	10 g	0 min	10.5 %
Dry Hop	Chinook	20 g	7 day(s)	10.5 %
Dry Hop	Amarillo	30 g	4 day(s)	8.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	tabletka	5 g	Boil	10 min
Water Agent	gips	2 g	Boil	10 min

Notes

- burzliwa 10dni
cicha 7dni

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