

# ChmieLEM-ON

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 4 kg (95.2%)  | 80 %  | 5   |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.8%) | 75 %  | 20  |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Horizon  | 20 g   | 55 min   | 8.8 %      |
| Boil                | Citra    | 15 g   | 10 min   | 12 %       |
| Boil                | Horizon  | 10 g   | 10 min   | 8.8 %      |
| Boil                | Ahtanum  | 10 g   | 10 min   | 5 %        |
| Aroma (end of boil) | Ahtanum  | 20 g   | 1 min    | 5 %        |
| Aroma (end of boil) | Tomahawk | 10 g   | 1 min    | 15.5 %     |
| Aroma (end of boil) | Equinox  | 10 g   | 1 min    | 13.1 %     |
| Dry Hop             | Equinox  | 20 g   | 3 day(s) | 13.1 %     |
| Dry Hop             | Tomahawk | 8 g    | 3 day(s) | 15.5 %     |
| Dry Hop             | Horizon  | 12 g   | 3 day(s) | 8.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                 |     |     |      |           |
|-----------------|-----|-----|------|-----------|
| Safale US-05    | Ale | Dry | 11 g | Fermentis |
| Rehydratyzowane |     |     |      |           |