

# Chmielowy mocarz

- Gravity **19.1 BLG**
- ABV ---
- IBU **120**
- SRM **9.6**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **55 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (70.6%)	79 %	6
Grain	Weyermann - Pale Wheat Malt	0.5 kg (5.9%)	82 %	5
Grain	Strzegom Karmel 30	1 kg (11.8%)	75 %	30
Sugar	Cukier	1 kg (11.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 2015	60 g	60 min	11.4 %
Boil	Amarillo 2015	40 g	30 min	8.9 %
Boil	Citra 2015	60 g	30 min	13.5 %
Aroma (end of boil)	Simcoe 2015	30 g	0 min	11.4 %
Aroma (end of boil)	Amarillo 2015	20 g	0 min	8.9 %
Dry Hop	Simcoe 2015	60 g	2 day(s)	11.4 %
Dry Hop	Citra 2015	40 g	2 day(s)	13.5 %
Dry Hop	Amarillo 2015	30 g	2 day(s)	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	10 g	Boil	15 min

### Notes

- Burzliwa 3 tyg  
Cicha 1 tyg

po filtracji cel 17blg, po gotowaniu ew. dodać cukru do podbicia do min 18blg (250g = 1plato)  
*Oct 19, 2016, 12:25 AM*