

# CMIELPLOZJA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Strzegom Wiedeński   | 0.5 kg (8.3%) | 79 %  | 10  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | lunga   | 35 g   | 60 min   | 9.5 %      |
| Whirlpool | Cascade | 25 g   | 20 min   | 6 %        |
| Whirlpool | Citra   | 20 g   | 20 min   | 12 %       |
| Whirlpool | Equinox | 20 g   | 20 min   | 13.1 %     |
| Whirlpool | Azacca  | 25 g   | 20 min   | 14 %       |
| Dry Hop   | Cascade | 25 g   | 5 day(s) | 6 %        |
| Dry Hop   | Azacca  | 25 g   | 5 day(s) | 14 %       |
| Dry Hop   | Citra   | 30 g   | 5 day(s) | 12 %       |

## Yeasts

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