

Kamila-IPA Cryo

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **59.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **43.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **30.8 liter(s)** of **76C** water or to achieve **59.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 12 kg (82.8%) | 80 % | 4 |
| Grain | Płatki owsiane | 1.5 kg (10.3%) | 60 % | 3 |
| Grain | Rye, Flaked | 1 kg (6.9%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Centennial | 25 g | 30 min | 10.5 % |
| Boil | Chinook | 50 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |