

# Krakowski Czempion (Session IPA)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **0 %**
- Size with trub loss **10 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg (90.2%)	80 %	4
Grain	Cara-Pils/Dextrine	0.25 kg (9.8%)	72 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Waimea	10 g	0 min	17 %
Whirlpool	Centennial	10 g	0 min	10.5 %
Dry Hop	Amarillo	10 g	5 day(s)	9.5 %
Dry Hop	Centennial	10 g	5 day(s)	10.5 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Waimea	10 g	5 day(s)	17 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	100 ml	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips piwowarski	5 g	Mash	60 min