

# OstroChmiel :D

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (16%)	81 %	6
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Cascade	20 g	15 min	6 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Mosaic	10 g	7 min	10 %
Boil	Cascade	10 g	7 min	6 %
Boil	Amarillo	10 g	7 min	9.5 %
Boil	Mosaic	10 g	4 min	10 %
Boil	Cascade	20 g	4 min	6 %
Boil	Amarillo	10 g	4 min	9.5 %
Boil	Mosaic	20 g	2 min	10 %
Boil	Cascade	20 g	2 min	6 %
Boil	Amarillo	20 g	2 min	9.5 %

Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Amarillo	10 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis