

## W03.03.2017 - IPA chmiele: CHINOK, CASCADE, MELON

- Gravity **11.9 BLG**
- ABV ---
- IBU **94**
- SRM **8.8**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (83.3%)	79 %	6
Grain	Karmelowy Czerwony	0.5 kg (16.7%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Cascade	10 g	20 min	6 %
Boil	Huell Melon	10 g	20 min	7.5 %
Boil	Cascade	10 g	10 min	6 %
Boil	Huell Melon	20 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
1/2 US 05	Ale	Dry	5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Skórka z pomarańczy i grapefruta	10 g	Boil	20 min

### Notes

- 08.03.2017 - bardzo słabo fermentuje. Zapach przyzwoity

11 blg początkowe  
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