

# American IPA / Chinook, Simcoe, Cascade

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 2.3 kg (61.3%) | 80 %   | 5   |
| Grain | Weyermann - Rye Malt       | 0.35 kg (9.3%) | 85 %   | 7   |
| Grain | BESTMALZ - Best Heidelberg | 0.8 kg (21.3%) | 80.5 % | 3   |
| Grain | viking caramel pale        | 0.3 kg (8%)    | 77 %   | 8   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 10 g   | 60 min   | 11.7 %     |
| Boil                | Simcoe  | 10 g   | 30 min   | 12.9 %     |
| Aroma (end of boil) | Cascade | 10 g   | 10 min   | 8.3 %      |
| Aroma (end of boil) | cascade | 10 g   | 0 min    | 8.3 %      |
| Dry Hop             | cascade | 50 g   | 3 day(s) | 8.3 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |

## Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1 g    | Boil    | 5 min |

## Notes

- Woda Primavera  
dodano chlorek wapnia 2g i modyfikacja do Ph5.6  
*Nov 13, 2020, 8:06 PM*