

# Chinook + Mosaic

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **38**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **30 %/h**
- Boil size **38.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **23.9 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.3%)	79 %	10
Grain	Strzegom Pilzneński	1 kg (13.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	9.1 %
Boil	Mosaic	20 g	60 min	12.6 %
Boil	Mosaic	5 g	20 min	12.6 %
Aroma (end of boil)	Chinook	10 g	1 min	9.1 %
Aroma (end of boil)	Mosaic	10 g	1 min	12.6 %
Dry Hop	Chinook	20 g	3 day(s)	9.1 %
Dry Hop	Mosaic	15 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	Witamina C w proszku	5 g	Bottling	---

## Notes

- Fermentacja burzliwa 2tyg.  
Fermentacja Cicha 10 dni ( chmienie na zimno 4 dni przed rozlewem )  
Butelkowanie 3,7g glukozy na 0.5L  
Od fermentowało do 3,9 blg  
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