

# IPA 12 blg ctz/chinook/cascade

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **10.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (54.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (15.6%)	78 %	18
Grain	Viking Wheat Malt	0.5 kg (7.8%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.1%)	75 %	30
Grain	Caraaroma	0.2 kg (3.1%)	78 %	400
Grain	Viking Vienna Malt	1 kg (15.6%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Chinook pl	10 g	15 min	9.3 %
Whirlpool	Cascade PL	10 g	1 min	4 %
Dry Hop	Chinook pl	25 g	5 day(s)	9.3 %
Dry Hop	Cascade PL	25 g	5 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	---