

SMaSH Chinook

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4.3**
- Style **Special/Best/Premium Bitter**

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 **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 40 g | 60 min | 5.3 % |
| Whirlpool | Chinook | 20 g | 15 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |

Notes

- Do zacierania dodać 1 łyżeczkę GIPSU PIWOWARSKIEGO. pH zacieru 5,4-5,8 (mierzone po 15 minutach zacierania). Dodać kwasu mlekowego do wody do wyśładzania. Kontrolować BLG na bieżąco aerometrem. Na cichą i do butelkowania dodać witaminę C 1g/5l piwa.
Mar 24, 2020, 9:12 PM