

# SH Double IPA Chinook Pinta XLidl

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **94**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt               | 3.5 kg (59.3%) | 82 %  | 4   |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.2 kg (20.3%) | 81 %  | 4   |
| Grain | Castle Malting - Wheat Blanc      | 0.2 kg (3.4%)  | 85 %  | 5   |
| Sugar | Candi Sugar, Clear                | 0.5 kg (8.5%)  | 78 %  | 2   |
| Grain | Rice, Flaked                      | 0.5 kg (8.5%)  | 70 %  | 2   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Flex       | 10 g   | 60 min   | 65 %       |
| Boil                | Chinook TB | 10 g   | 30 min   | 13.7 %     |
| Aroma (end of boil) | Chinook TB | 10 g   | 15 min   | 13.7 %     |
| Dry Hop             | Chinook TB | 180 g  | 2 day(s) | 13.7 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Notes

- Woda Kran RO  
zacieranie 18.5L - 2gr gipsu + 2.5ml kwasu mlekowego  
wysładzanie 6.5 - 1.5 ml kwasu mlekowego  
*Jan 5, 2023, 9:16 AM*