IPA 16,5 blg ctz/chinook/cascade

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- SRM **11.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

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

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(47.6%)*	80 %	5
Grain	Viking Munich Malt	1 kg *(11.9%)*	78 %	18
Grain	Viking Wheat Malt	1 kg *(11.9%)*	83 %	5
Grain	Briess - 2 Row Carapils Malt	0.2 kg *(2.4%)*	75 %	3
Grain	Caraaroma	0.2 kg *(2.4%)*	78 %	400
Grain	Viking Pilsner malt	2 kg *(23.8%)*	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	16.1 %
Boil	Chinook	30 g	20 min	9.3 %
Boil	Cascade PL	30 g	10 min	5 %
Dry Hop	Chinook	30 g	5 day(s)	9.3 %
Dry Hop	Cascade PL	30 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	24 g	LA FARGE

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