Chicago IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **70**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg *(75%)*	80 %	4
Grain	Pszeniczny	1 kg *(16.7%)*	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg *(4.2%)*	75 %	30
Grain	Cookie Viking	0.25 kg *(4.2%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	50 min	7.1 %
Boil	Izabell	70 g	20 min	6 %
Boil	Puławski	50 g	10 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile