

#2 SMASH Chinook PL

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **4.7**
- Style **American 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 **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	5 kg (100%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	60 min	6.2 %
Polska wersja chinooka ma 6.2 alfa kwasów				
Aroma (end of boil)	Chinook PL	50 g	0 min	6.2 %
Dry Hop	Chinook PL	50 g	4 day(s)	6.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Kwas askorbinowy	3 g	Bottling	---
Fining	Whirlfloc	1 g	Boil	5 min

Notes

- Bez chłodnicy (no-chill)
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