

# Chinook American West

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **7.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.7%)	85 %	7
Grain	Diastatyczny	0.2 kg (3%)	80 %	4
Grain	Weyermann - Melanoiden Malt	0.125 kg (1.9%)	81 %	53
Grain	Simpsons - Aromatic Malt	0.25 kg (3.8%)	82.5 %	49
Grain	Cara Gold Castlemalting	0.2 kg (3%)	78 %	120
Grain	Płatki owsiane	0.33 kg (5%)	85 %	3
Grain	Monachijski Weyermann	0.5 kg (7.6%)	80 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	60 min	20.5 %
Aroma (end of boil)	Pacific Gem	20 g	5 min	13.2 %
Whirlpool	Chinook	25 g	20 min	12.4 %

Dry Hop	Aromat chmielowy Chinook	3 g	2 day(s)	1 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Bulldog B5	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	protafloc	0.96 g	Boil	15 min
Water Agent	łuska ryżowa	191.66 g	Mash	---