

IPA 12 blg ctz/chinook/cascade

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **10.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

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

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (54.7%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1 kg (15.6%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 0.5 kg (7.8%) | 83 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (3.1%) | 75 % | 30 |
| Grain | Caraaroma | 0.2 kg (3.1%) | 78 % | 400 |
| Grain | Viking Vienna Malt | 1 kg (15.6%) | 79 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Chinook pl | 10 g | 15 min | 9.3 % |
| Whirlpool | Cascade PL | 10 g | 1 min | 4 % |
| Dry Hop | Chinook pl | 25 g | 5 day(s) | 9.3 % |
| Dry Hop | Cascade PL | 25 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 12 g | --- |