

# Piwko chinook plus casade chyba IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Pilzneński	2 kg (28.6%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	25 g	60 min	10.2 %
Boil	Chinook pl	15 g	30 min	10.2 %
Boil	Chinook pl	15 g	15 min	10.2 %
Boil	Chinook pl	45 g	5 min	10.2 %
Dry Hop	Casade	100 g	7 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis