

# sesyjny chinook

- Gravity **13.1 BLG**
- ABV ---
- IBU **49**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.4 kg (85.4%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (9.7%)	78 %	4
Grain	Carahell	0.25 kg (4.9%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	12.8 %
Boil	Chinook	15 g	30 min	12.8 %
Boil	Chinook	10 g	15 min	12.8 %
Boil	Chinook	15 g	5 min	12.8 %
Aroma (end of boil)	Chinook	40 g	0 min	13 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Notes

- Po przerwie białkowej podgrzać zacier do 72 stopni i starać się żeby nie spadło poniżej 70 stopni  
*Jun 15, 2016, 11:14 AM*