

# SH Double IPA Chinook Pinta XLidl

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **94**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.5 kg (59.3%)	82 %	4
Grain	Weyermann - Bohemian Pilsner Malt	1.2 kg (20.3%)	81 %	4
Grain	Castle Malting - Wheat Blanc	0.2 kg (3.4%)	85 %	5
Sugar	Candi Sugar, Clear	0.5 kg (8.5%)	78 %	2
Grain	Rice, Flaked	0.5 kg (8.5%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	10 g	60 min	65 %
Boil	Chinook TB	10 g	30 min	13.7 %
Aroma (end of boil)	Chinook TB	10 g	15 min	13.7 %
Dry Hop	Chinook TB	180 g	2 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Notes

- Woda Kran RO  
zacieranie 18.5L - 2gr gipsu + 2.5ml kwasu mlekowego  
wysładzanie 6.5 - 1.5 ml kwasu mlekowego  
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