

# Chinook Imperial Red AIPA

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **93**
- SRM **22.3**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Caramel Aromatic	0.4 kg (5%)	75 %	200
Grain	Fawcett - Red crystal	0.6 kg (7.5%)	75 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	13 %
Boil	Chinook	30 g	15 min	13 %
Aroma (end of boil)	Centennial	30 g	5 min	10.5 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Centennial	20 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis