

# Chinook - single hop PK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.7**
- Style **American Pale Ale**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (73.5%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (14.7%) | 83 %  | 5   |
| Grain | Cara-Pils/Dextrine   | 0.1 kg (2.9%)  | 72 %  | 4   |
| Grain | Oats, Flaked         | 0.3 kg (8.8%)  | 80 %  | 2   |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Chinook | 10 g   | 50 min | 13.2 %     |
| Boil      | Chinook | 15 g   | 0 min  | 13.2 %     |
| Whirlpool | Chinook | 15 g   | 30 min | 13.2 %     |

## Yeasts

| Name | Type | Form   | Amount | Laboratory |
|------|------|--------|--------|------------|
| 1056 | Ale  | Liquid | 30 ml  | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |            |     |      |     |
|-------|------------|-----|------|-----|
| Other | Milchsäure | 4 g | Mash | --- |
|-------|------------|-----|------|-----|

## Notes

- ok  
May 18, 2020, 6:48 PM