

CHUNCHO

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **310 liter(s)**
- Trub loss **5 %**
- Size with trub loss **341 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **374.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **240 liter(s)**
- Total mash volume **320 liter(s)**

Steps

- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **240 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Sparge using **214.3 liter(s)** of **76C** water or to achieve **374.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 80 kg (100%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 200 g | 50 min | 15.5 % |
| Boil | Chinook | 150 g | 30 min | 15.5 % |
| Aroma (end of boil) | Cascade | 150 g | 5 min | 8.5 % |
| Aroma (end of boil) | Citra | 250 g | 1 min | 13.7 % |
| Whirlpool | Cascade | 250 g | 5 min | 6 % |
| Dry Hop | Citra | 250 g | 3 day(s) | 12 % |
| Dry Hop | Cascade | 250 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|------------|------------|
| Safale US-05 | Ale | Slant | 3542.86 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|-----------|----------|
| Flavor | Cascara de Cacao Chuncho | 5000 g | Secondary | 5 day(s) |