

# IPA 16,5 blg ctz/chinook/cascade

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- SRM **11.4**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt         | 4 kg (47.6%)  | 80 %  | 5   |
| Grain | Viking Munich Malt           | 1 kg (11.9%)  | 78 %  | 18  |
| Grain | Viking Wheat Malt            | 1 kg (11.9%)  | 83 %  | 5   |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (2.4%) | 75 %  | 3   |
| Grain | Caraaroma                    | 0.2 kg (2.4%) | 78 %  | 400 |
| Grain | Viking Pilsner malt          | 2 kg (23.8%)  | 82 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 16.1 %     |
| Boil    | Chinook                | 30 g   | 20 min   | 9.3 %      |
| Boil    | Cascade PL             | 30 g   | 10 min   | 5 %        |
| Dry Hop | Chinook                | 30 g   | 5 day(s) | 9.3 %      |
| Dry Hop | Cascade PL             | 30 g   | 5 day(s) | 5 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 24 g   | LA FARGE   |