

sesyjny chinook

- Gravity **13.1 BLG**
- ABV ---
- IBU **49**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.4 kg (85.4%) | 79 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (9.7%) | 78 % | 4 |
| Grain | Carahell | 0.25 kg (4.9%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 12.8 % |
| Boil | Chinook | 15 g | 30 min | 12.8 % |
| Boil | Chinook | 10 g | 15 min | 12.8 % |
| Boil | Chinook | 15 g | 5 min | 12.8 % |
| Aroma (end of boil) | Chinook | 40 g | 0 min | 13 % |
| Dry Hop | Chinook | 50 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Notes

- Po przerwie białkowej podgrzać zacier do 72 stopni i starać się żeby nie spadło poniżej 70 stopni
Jun 15, 2016, 11:14 AM