

# ACE OF CHINOOK

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (56.1%)	80 %	5
Grain	Fawcett Maris Otter	1.3 kg (31.7%)	83 %	6
Grain	Fawcett Caramalt	0.5 kg (12.2%)	70 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	3 g	60 min	15.5 %
Boil	Chinook	12 g	30 min	13 %
Whirlpool	Chinook	38 g	30 min	13 %
Dry Hop	Chinook	200 g	3 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki uwodnić	4 g	Boil	60 min

Other	Chłodnica	0 g	Boil	15 min
Fining	Mech irlandzki	4 g	Boil	10 min

## Notes

- Chłodzenie rozpocząć 30 min po wyłączeniu palnika, chmielenie na whirlpool dopiero po wyłączeniu palnika.  
*Jul 17, 2017, 7:45 PM*