

ACE OF CHINOOK

- 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.
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