

# Chinook American West

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **7.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **70 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt   | 5 kg (75.7%)    | 85 %   | 7   |
| Grain | Diastatyczny                | 0.2 kg (3%)     | 80 %   | 4   |
| Grain | Weyermann - Melanoiden Malt | 0.125 kg (1.9%) | 81 %   | 53  |
| Grain | Simpsons - Aromatic Malt    | 0.25 kg (3.8%)  | 82.5 % | 49  |
| Grain | Cara Gold Castlemalting     | 0.2 kg (3%)     | 78 %   | 120 |
| Grain | Płatki owsiane              | 0.33 kg (5%)    | 85 %   | 3   |
| Grain | Monachijski Weyermann       | 0.5 kg (7.6%)   | 80 %   | 22  |

## Hops

| Use for             | Name        | Amount | Time   | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil                | Polaris     | 10 g   | 60 min | 20.5 %     |
| Aroma (end of boil) | Pacific Gem | 20 g   | 5 min  | 13.2 %     |
| Whirlpool           | Chinook     | 25 g   | 20 min | 12.4 %     |

|         |                             |     |          |     |
|---------|-----------------------------|-----|----------|-----|
| Dry Hop | Aromat chmielowy<br>Chinook | 3 g | 2 day(s) | 1 % |
|---------|-----------------------------|-----|----------|-----|

### Yeasts

| Name       | Type | Form | Amount | Laboratory |
|------------|------|------|--------|------------|
| Bulldog B5 | Ale  | Dry  | 11 g   | ---        |

### Extras

| Type        | Name         | Amount   | Use for | Time   |
|-------------|--------------|----------|---------|--------|
| Fining      | protafloc    | 0.96 g   | Boil    | 15 min |
| Water Agent | łuska ryżowa | 191.66 g | Mash    | ---    |