

# Chinook Summit AIPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **59**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **21.5 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.7 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (41.8%)	79 %	6
Grain	Strzegom Pilznieński	2.5 kg (52.3%)	80 %	4
Grain	Crystal II 200	0.28 kg (5.9%)	71 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	25 g	60 min	15.8 %
Boil	Chinook	20 g	10 min	11.3 %
Boil	Summit	15 g	2 min	15.8 %
Boil	Chinook	30 g	2 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	15 min
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