

eureka chinook

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **60**
- SRM **4**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **24.1 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (48%)	82 %	4
Grain	Viking Wheat Malt	2 kg (32%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (8%)	60 %	3
Grain	Płatki jęczmienne	0.5 kg (8%)	60 %	3
Grain	Karmelowy Jasny 30EBC	0.25 kg (4%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Aroma (end of boil)	Eureka!	50 g	2 min	18 %
Whirlpool	Eureka!	50 g	0 min	18 %
80c 20min				
Whirlpool	Chinook	50 g	0 min	13 %
Dry Hop	Eureka!	100 g	---	18 %
Dry Hop	Chinook	50 g	---	13 %