

# IPA 12 blg ctz/chinook/cascade

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **21**
- SRM **10.7**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt     | 3.5 kg (54.7%) | 80 %  | 5   |
| Grain | Viking Munich Malt       | 1 kg (15.6%)   | 78 %  | 18  |
| Grain | Viking Wheat Malt        | 0.5 kg (7.8%)  | 83 %  | 5   |
| Grain | Karmelowy Jasny<br>30EBC | 0.2 kg (3.1%)  | 75 %  | 30  |
| Grain | Caraaroma                | 0.2 kg (3.1%)  | 78 %  | 400 |
| Grain | Viking Vienna Malt       | 1 kg (15.6%)   | 79 %  | 7   |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 15.5 %     |
| Boil      | Chinook pl             | 10 g   | 15 min   | 9.3 %      |
| Whirlpool | Cascade PL             | 10 g   | 1 min    | 4 %        |
| Dry Hop   | Chinook pl             | 25 g   | 5 day(s) | 9.3 %      |
| Dry Hop   | Cascade PL             | 25 g   | 5 day(s) | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | ---        |