

# Piwko chinook plus casade chyba IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **46**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (71.4%) | 80 %  | 7   |
| Grain | Pilzneński             | 2 kg (28.6%) | 81 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook pl | 25 g   | 60 min   | 10.2 %     |
| Boil    | Chinook pl | 15 g   | 30 min   | 10.2 %     |
| Boil    | Chinook pl | 15 g   | 15 min   | 10.2 %     |
| Boil    | Chinook pl | 45 g   | 5 min    | 10.2 %     |
| Dry Hop | Casade     | 100 g  | 7 day(s) | 7.8 %      |

## Yeasts

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