

## CCS ( Chinook CTZ Sorahi Ace )

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **67.5 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **1 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzniejszy 3,2-4,5 EBC	2.5 kg (47.2%)	82 %	4
Grain	Viking Pszeniczny 3,5-6,5 EBC	2.5 kg (47.2%)	85 %	6
Grain	Płatki jęczmienne	0.2 kg (3.8%)	85 %	3
Grain	Płatki owsiane	0.1 kg (1.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook 12,7% AA	10 g	60 min	12.7 %
Boil	CTZ 12,2 % AA	15 g	15 min	12.2 %
Aroma (end of boil)	Chinook 12,7% AA	25 g	0 min	12.7 %
Aroma (end of boil)	CTZ 12,2 % AA	25 g	0 min	12.2 %
Dry Hop	Sorachi Ace 10 % AA	25 g	7 day(s)	10 %

### Yeasts

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