

# chgw

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **72**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **60 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **45 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **39.6 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	15 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	60 min	11.8 %
Boil	lunga	100 g	20 min	11.5 %
Aroma (end of boil)	Chinook	100 g	0 min	9.3 %
Whirlpool	Cascade PL	100 g	0 min	5.2 %
Dry Hop	Willamette	100 g	3 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US	Ale	Slant	1000 ml	---