

# Chicago IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **70**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.5 kg (75%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.2%)	75 %	30
Grain	Cookie Viking	0.25 kg (4.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	50 min	7.1 %
Boil	Izabell	70 g	20 min	6 %
Boil	Puławski	50 g	10 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile