

# 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<br>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<br>Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |