

# CHUNCHO

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **310 liter(s)**
- Trub loss **5 %**
- Size with trub loss **341 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **374.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **240 liter(s)**
- Total mash volume **320 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**

## Mash step by step

- Heat up **240 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Sparge using **214.3 liter(s)** of **76C** water or to achieve **374.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	80 kg (100%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	200 g	50 min	15.5 %
Boil	Chinook	150 g	30 min	15.5 %
Aroma (end of boil)	Cascade	150 g	5 min	8.5 %
Aroma (end of boil)	Citra	250 g	1 min	13.7 %
Whirlpool	Cascade	250 g	5 min	6 %
Dry Hop	Citra	250 g	3 day(s)	12 %
Dry Hop	Cascade	250 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	3542.86 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cascara de Cacao Chuncho	5000 g	Secondary	5 day(s)