

# PL Cascade PL Chinook IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **67 C**, Time **40 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **12.5 liter(s)** of strike water to **68.6C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (30.8%)	80 %	4
Grain	Viking Pale Ale malt	1.2 kg (30.8%)	80 %	5
Grain	Płatki owsiane	0.5 kg (12.8%)	85 %	3
Grain	Pszeniczny	0.5 kg (12.8%)	85 %	4
Grain	Monachijski	0.5 kg (12.8%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	30 g	15 min	5.2 %
Boil	Chinook PL	30 g	15 min	13 %
Whirlpool	Cascade PL	20 g	---	5.2 %
Whirlpool	Chinook PL	20 g	---	13 %
Dry Hop	Cascade PL	40 g	3 day(s)	5.2 %
Dry Hop	Chinook PL	40 g	3 day(s)	13 %
Boil	Chinook PL	5 g	60 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---