

Powhatan Cheaf

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **14**
- Style **Red 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 **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66.8 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **66.8C**
- Keep mash **10 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (69.6%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.4%) | 79 % | 16 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (4.3%) | 76 % | 150 |
| Grain | Weyermann - Carared | 0.25 kg (4.3%) | 75 % | 45 |
| Grain | Caraaroma | 0.25 kg (4.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|-----------|------------|
| Boil | Cascade | 64 g | 60 min | 6 % |
| Boil | Chinook | 20 g | 15 min | 13 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Boil | Citra | 20 g | 1 min | 12 % |
| Dry Hop | Yellow Sub | 50 g | 14 day(s) | 6.4 % |
| Dry Hop | Mosaic | 50 g | 14 day(s) | 10 % |
| Dry Hop | Chinook | 50 g | 14 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |