

# Simcoe, Chinook, Cascade

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **82**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **67.5 C**, Time **65 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **65 min** at **67.5C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (76.9%)	80 %	7
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	25 g	10 min	6.1 %
Whirlpool	Cascade	15 g	0 min	6.1 %
Dry Hop	Cascade	10 g	7 day(s)	6.1 %
Boil	Chinook	40 g	60 min	12.8 %
Boil	Simcoe	20 g	35 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %
Dry Hop	Simcoe	15 g	7 day(s)	13.2 %

## Yeasts

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