

# Single Hop Chinook APA

- Gravity **11.9 BLG**
- ABV ---
- IBU **32**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC  |
|-------|---------------------|-----------------|-------|------|
| Grain | Viking Pilsner malt | 3.38 kg (96.8%) | 82 %  | 5    |
| Grain | Viking Wheat Malt   | 0.1 kg (2.9%)   | 83 %  | 7    |
| Grain | Strzegom Barwiący   | 0.01 kg (0.3%)  | 68 %  | 1500 |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|---|---------|--------|----------|------------|
| Boil  | Chinook | 15 g   | 20 min   | 11.1 %     |
| Boil  | Chinook | 25 g   | 5 min    | 11.1 %     |
| Aroma (end of boil)   | Chinook | 25 g   | 5 min    | 11.1 %     |
| Whirlpool   | Chinook | 35 g   | 0 min    | 11.1 %     |
| Na 20 minut przerywać chłodzenie, gdy temperatura będzie poniżej 80 stopni. |         |        |          |            |
| Dry Hop   | Chinook | 30 g   | 5 day(s) | 11.1 %     |

## Yeasts

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

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 10 min |
|--------|----------------|-----|------|--------|