

American IPA / Chinook, Simcoe, Cascade

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.3 kg (61.3%) | 80 % | 5 |
| Grain | Weyermann - Rye Malt | 0.35 kg (9.3%) | 85 % | 7 |
| Grain | BESTMALZ - Best Heidelberg | 0.8 kg (21.3%) | 80.5 % | 3 |
| Grain | viking caramel pale | 0.3 kg (8%) | 77 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 11.7 % |
| Boil | Simcoe | 10 g | 30 min | 12.9 % |
| Aroma (end of boil) | Cascade | 10 g | 10 min | 8.3 % |
| Aroma (end of boil) | cascade | 10 g | 0 min | 8.3 % |
| Dry Hop | cascade | 50 g | 3 day(s) | 8.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1 g | Boil | 5 min |

Notes

- Woda Primavera
dodano chlorek wapnia 2g i modyfikacja do Ph5.6
Nov 13, 2020, 8:06 PM