

# 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*