

Chinook - single hop PK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (73.5%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (14.7%)	83 %	5
Grain	Cara-Pils/Dextrine	0.1 kg (2.9%)	72 %	4
Grain	Oats, Flaked	0.3 kg (8.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	50 min	13.2 %
Boil	Chinook	15 g	0 min	13.2 %
Whirlpool	Chinook	15 g	30 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
1056	Ale	Liquid	30 ml	---

Extras

Type	Name	Amount	Use for	Time
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Other	Milchsäure	4 g	Mash	---
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