

IPA 16,5 blg ctz/chinook/cascade

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **66**
- SRM **11.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (47.6%) | 80 % | 5 |
| Grain | Viking Munich Malt | 1 kg (11.9%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 1 kg (11.9%) | 83 % | 5 |
| Grain | Briess - 2 Row Carapils Malt | 0.2 kg (2.4%) | 75 % | 3 |
| Grain | Caraaroma | 0.2 kg (2.4%) | 78 % | 400 |
| Grain | Viking Pilsner malt | 2 kg (23.8%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 16.1 % |
| Boil | Chinook | 30 g | 20 min | 9.3 % |
| Boil | Cascade PL | 30 g | 10 min | 5 % |
| Dry Hop | Chinook | 30 g | 5 day(s) | 9.3 % |
| Dry Hop | Cascade PL | 30 g | 5 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 24 g | LA FARGE |