

Powhatan Cheaf

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **58**
- SRM **14**
- Style **Red IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66.8 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **60 min** at **66.8C**
- Keep mash **10 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (17.4%)	79 %	16
Grain	Weyermann Caramunich 3	0.25 kg (4.3%)	76 %	150
Grain	Weyermann - Carared	0.25 kg (4.3%)	75 %	45
Grain	Caraaroma	0.25 kg (4.3%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	64 g	60 min	6 %
Boil	Chinook	20 g	15 min	13 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Yellow Sub	50 g	14 day(s)	6.4 %
Dry Hop	Mosaic	50 g	14 day(s)	10 %
Dry Hop	Chinook	50 g	14 day(s)	13 %

Yeasts

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