

# Powhatan Cheaf

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- 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

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 11.5 g        | Fermentis         |