

# Single Hop Chinook APA

- Gravity **11.9 BLG**
- ABV ---
- IBU **32**
- SRM **5.6**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.38 kg (96.8%)	82 %	5
Grain	Viking Wheat Malt	0.1 kg (2.9%)	83 %	7
Grain	Strzegom Barwiący	0.01 kg (0.3%)	68 %	1500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	20 min	11.1 %
Boil	Chinook	25 g	5 min	11.1 %
Aroma (end of boil)	Chinook	25 g	5 min	11.1 %
Whirlpool	Chinook	35 g	0 min	11.1 %
Na 20 minut przerywać chłodzenie, gdy temperatura będzie poniżej 80 stopni.				
Dry Hop	Chinook	30 g	5 day(s)	11.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Fining	Mech irlandzki	5 g	Boil	10 min
--------	----------------	-----	------	--------