

## #33 Chinurillo

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **11.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

| Type           | Name             | Amount         | Yield | EBC |
|----------------|------------------|----------------|-------|-----|
| Liquid Extract | Polding pale ale | 2.5 kg (53.2%) | 78 %  | 50  |
| Liquid Extract | polding jasne    | 1.7 kg (36.2%) | 78 %  | 20  |
| Grain          | cookie           | 0.25 kg (5.3%) | 81 %  | 4   |
| Grain          | Pilzneński       | 0.25 kg (5.3%) | 81 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Chinook  | 30 g   | 60 min   | 8.8 %      |
| Boil                | Amarillo | 20 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 30 g   | 1 min    | 9.5 %      |
| Dry Hop             | Amarillo | 50 g   | 3 day(s) | 9.5 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | wlasne     |