

## CH47

---

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **34.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

### Fermentables

| Type           | Name                              | Amount         | Yield | EBC  |
|----------------|-----------------------------------|----------------|-------|------|
| Grain          | Simpsons - Maris Otter            | 2 kg (40.8%)   | 81 %  | 6    |
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 1.7 kg (34.7%) | 80 %  | 35   |
| Grain          | Pszeniczny                        | 0.5 kg (10.2%) | 85 %  | 4    |
| Grain          | Carahell                          | 0.35 kg (7.1%) | 77 %  | 30   |
| Grain          | Weyermann - Dehusked Carafa III   | 0.35 kg (7.1%) | 70 %  | 1400 |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 35 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Chinook | 65 g   | 0 min    | 11 %       |
| Dry Hop             | Chinook | 50 g   | 5 day(s) | 11 %       |
| Dry Hop             | Chinook | 50 g   | 3 day(s) | 11 %       |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 200 ml | White Labs |