

# Ipa sh chinook

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (51.7%)	80 %	4
Grain	Pszeniczny	2.5 kg (43.1%)	85 %	4
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.2%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Chinook	20 g	20 min	13 %
Boil	Chinook	30 g	5 min	13 %
Whirlpool	Chinook	40 g	30 min	13 %

## Yeasts

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