

# IPA simcoe mosaic chinook summit

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **4.6**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.4 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (91.7%) | 82 %  | 5   |
| Grain | Rice, Flaked        | 0.5 kg (8.3%)  | 70 %  | 2   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Summit  | 25 g   | 60 min   | 15.5 %     |
| Dry Hop | Simcoe  | 50 g   | 2 day(s) | 13.2 %     |
| Dry Hop | Mosaic  | 50 g   | 2 day(s) | 13 %       |
| Dry Hop | Summit  | 25 g   | 2 day(s) | 15.5 %     |
| Dry Hop | Chinook | 20 g   | 2 day(s) | 15 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 12 g   | ---        |

## Notes

- Ilość brzożki nastawnej 21 l  
Schłodzenie brzożki do 17°C  
Sep 7, 2022, 2:14 PM