

# Chinook IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.6 liter(s)**
- Total mash volume **3.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (66%)	80 %	5
Grain	Carahell	0.15 kg (5.8%)	77 %	26
Grain	Karmelowy Jasny 30EBC	0.125 kg (4.9%)	75 %	30
Grain	Pilzneński	0.5 kg (19.4%)	81 %	4
Grain	Pszeniczny	0.1 kg (3.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	8.8 %
Boil	chinook PL	10 g	10 min	10 %
Boil	chinook PL	20 g	1 min	10 %
Boil	Cascade	10 g	1 min	5.5 %
Dry Hop	chinnok PL	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar