

# Chinook

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- Gravity **12.6 BLG**
- ABV ---
- IBU **67**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.8 kg (89.2%)	79 %	6
Grain	Pszeniczny	0.7 kg (10.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	55 min	15 %
Boil	Chinook	20 g	45 min	15 %
Boil	Chinook	20 g	15 min	15 %
Boil	Chinook	20 g	5 min	15 %
Dry Hop	Chinook	10 g	7 day(s)	15 %

## Yeasts

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