

# Szynok AIPA Single HOP CHINOOK

---

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.5**
- 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 **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Płatki owsiane	1.4 kg (21.9%)	60 %	3
Grain	Pilznieński	1 kg (15.6%)	81 %	4
Grain	Pszeniczny	1 kg (15.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	13 %
Aroma (end of boil)	Chinook	50 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis