

## #6 lazy smash chinook

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **62**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **7 %/h**
- Boil size **23.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (100%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	32 g	60 min	9.3 %
Boil	Chinook	32 g	20 min	9.3 %
Aroma (end of boil)	Chinook	30 g	7 min	9.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	100 ml	---