

# Centennial/ Chinook/ Eukanot

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **67**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18.9 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Carapils (Dextrine Malt) (US)	0.17 kg (2.9%)	71.26 %	1
Grain	Golden Promise (UK)	5.44 kg (93.2%)	79.9 %	7
Adjunct	Acidulated Malt (DE)	0.23 kg (4%)	58.3 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior (US)	14.17 g	60 min	16 %
Boil	Chinook (US)	28.35 g	10 min	12 %
Boil	Centennial (US)	14.17 g	10 min	10.5 %
Dry Hop	Chinook (US)	42.52 g	7 day(s)	12 %
Dry Hop	Ekaunot	42.52 g	7 day(s)	14 %
Whirlpool	Ekaunot	28.35 g	20 min	14 %
Whirlpool	Centennial (US)	28.35 g	20 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Hot Head	Ale	Liquid	59.1 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Other	Yeast Nutrient (Wyeast)	5000.01 g	Boil	10 min
Other	Calcium Chloride	1249.93 g	Mash	1 min
Other	Gypsum (Calcium Sulfate)	2499.86 g	Mash	1 min