

Centennial/ Chinook/ Eukanot

- Gravity --- **BLG**
- ABV **0**
- IBU **0**
- SRM **0**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18.93 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18.93 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.71 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Fermentables

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

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 | | | --- g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|--------------------------|--------|---------|--------|
| | Yeast Nutrient (Wyeast) | 5000 g | Boil | 10 min |
| | Calcium Chloride | 1250 g | Mash | 1 min |
| | Gypsum (Calcium Sulfate) | 2500 g | Mash | 1 min |