

CH47

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **34.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (40.8%)	81 %	6
Liquid Extract	Bruntal ekstrakt sódowy Pale Ale	1.7 kg (34.7%)	80 %	35
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4
Grain	Carahell	0.35 kg (7.1%)	77 %	30
Grain	Weyermann - Dehusked Carafa III	0.35 kg (7.1%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	11 %
Aroma (end of boil)	Chinook	65 g	0 min	11 %
Dry Hop	Chinook	50 g	5 day(s)	11 %
Dry Hop	Chinook	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	200 ml	White Labs