

# Chinook hazy Ipa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Płatki owsiane	1.2 kg (19.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	40 g	50 min	13 %
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Dry Hop	Chinook	40 g	7 day(s)	13 %