

# MoCinook

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **66**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Liquid Extract | Pale Ale Extract           | 3.4 kg (73.9%) | 78 %  | 16  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (26.1%) | 80 %  | --- |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 20 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Mosaic  | 80 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Citra   | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Mosaic  | 70 g   | 7 day(s) | 10 %       |
| Dry Hop             | Citra   | 30 g   | 7 day(s) | 10 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |