

## #33 Chinurillo

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **11.6**
- Style **American IPA**

### 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	Polding pale ale	2.5 kg (53.2%)	78 %	50
Liquid Extract	polding jasne	1.7 kg (36.2%)	78 %	20
Grain	cookie	0.25 kg (5.3%)	81 %	4
Grain	Pilzneński	0.25 kg (5.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	8.8 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

### Yeasts

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