

#33 Chinurillo

- 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 |