

# Chinook Surf

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **103**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **35.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.25 kg (67.6%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (32.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	55 min	12.8 %
Boil	Chinook	25 g	50 min	12.8 %
Boil	Chinook	25 g	40 min	12.8 %
Boil	Chinook	25 g	30 min	12.8 %
Boil	Chinook	25 g	20 min	12.8 %
Boil	Chinook	25 g	10 min	12.8 %
Boil	Chinook	25 g	5 min	12.8 %
Dry Hop	Chinook	25 g	7 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis