

# IPA chinook

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- Gravity **15.9 BLG**
- ABV ---
- IBU **65**
- SRM **6.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **44 liter(s)**
- Trub loss **5 %**
- Size with trub loss **46.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **53.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	12 kg (92.3%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (7.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	45 g	60 min	11.2 %
Boil	Centennial	40 g	60 min	14.5 %
Aroma (end of boil)	Amarillo	40 g	10 min	9.5 %
Aroma (end of boil)	Equinox	40 g	6 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	100 g	Fermentis