

# Single Hop Chinook APA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **65**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **53 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **56.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **46.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11.7 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	65 min	11.7 %
Boil	Chinook	30 g	55 min	11.7 %
Boil	Chinook	50 g	10 min	11.7 %
Aroma (end of boil)	Chinook	50 g	0 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	23 g	---