

# Chinook APA, 13

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **83**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 4.7 kg (100%) | 80.5 % | 6   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Chinook               | 50 g   | 60 min | 13 %       |
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 10 min | 4.5 %      |
| Aroma (end of boil) | Centennial            | 25 g   | 10 min | 10.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |