

Chinook hazy Ipa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.3**
- Style **English IPA**

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 **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.2 kg (19.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 40 g | 50 min | 13 % |
| Aroma (end of boil) | Chinook | 20 g | 10 min | 13 % |
| Dry Hop | Chinook | 40 g | 7 day(s) | 13 % |