

chinooksimcoeipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.4 kg (93.1%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.4 kg (6.9%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Boil | Chinook | 10 g | 10 min | 13 % |
| Boil | Simcoe | 10 g | 10 min | 13.2 % |
| Whirlpool | Chinook | 15 g | 1 min | 13 % |
| Whirlpool | Simcoe | 15 g | 1 min | 13.2 % |
| Dry Hop | Chinook | 35 g | 4 day(s) | 13 % |
| Dry Hop | Simcoe | 35 g | 4 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |