

# Cho Cho Chinook

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- Gravity **23.7 BLG**
- ABV ---
- IBU **116**
- SRM **10.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (22.2%)	79 %	16
Grain	Strzegom Pale Ale	7 kg (77.8%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	12.7 %
Boil	Chinook	50 g	15 min	13 %
Dry Hop	Chinook	50 g	6 day(s)	13 %
Dry Hop	Chinook	50 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	10 g	Safale