

# Ipa sh chinook

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 | Strzegom Pilzneński           | 3 kg (51.7%)   | 80 %  | 4   |
| Grain | Pszeniczny                    | 2.5 kg (43.1%) | 85 %  | 4   |
| Grain | Karmelowy Pszeniczny Strzegom | 0.3 kg (5.2%)  | 79 %  | 130 |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Chinook | 10 g   | 60 min | 13 %       |
| Boil      | Chinook | 20 g   | 20 min | 13 %       |
| Boil      | Chinook | 30 g   | 5 min  | 13 %       |
| Whirlpool | Chinook | 40 g   | 30 min | 13 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |