

IPA simcoe mosaic chinook summit

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **38**
- SRM **4.6**
- 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 **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5.5 kg (91.7%) | 82 % | 5 |
| Grain | Rice, Flaked | 0.5 kg (8.3%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Summit | 25 g | 60 min | 15.5 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 13 % |
| Dry Hop | Summit | 25 g | 2 day(s) | 15.5 % |
| Dry Hop | Chinook | 20 g | 2 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale | Dry | 12 g | --- |

Notes

- Ilość brzożki nastawnej 21 l
Schłodzenie brzożki do 17°C
Sep 7, 2022, 2:14 PM