

# IPA simcoe mosaic chinook summit

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- 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  
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