

# MoCinook

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **66**
- SRM **5.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Pale Ale Extract	3.4 kg (73.9%)	78 %	16
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (26.1%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Mosaic	80 g	15 min	10 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Mosaic	70 g	7 day(s)	10 %
Dry Hop	Citra	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis