

Szynok AIPA Single HOP CHINOOK

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **4.5**
- 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 **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.4 kg (21.9%) | 60 % | 3 |
| Grain | Pilznieński | 1 kg (15.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (15.6%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 40 min | 13 % |
| Aroma (end of boil) | Chinook | 50 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |