

# CHINOOK CITRA SIMCOE

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **4.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **56 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **37.2 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **31.2 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	11.7 %
Boil	Chinook	20 g	20 min	11.7 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Dry Hop	Simcoe	100 g	3 day(s)	13.2 %