

# chinooksimcoeipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **27**
- SRM **5.4**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (93.1%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.4 kg (6.9%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Chinook	10 g	10 min	13 %
Boil	Simcoe	10 g	10 min	13.2 %
Whirlpool	Chinook	15 g	1 min	13 %
Whirlpool	Simcoe	15 g	1 min	13.2 %
Dry Hop	Chinook	35 g	4 day(s)	13 %
Dry Hop	Simcoe	35 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis