Chochoł

- Gravity **14.5 BLG**
- ABV **---**
- IBU **55**
- SRM **5.3**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg *(45.3%)*	80 %	5
Grain	Viking Wheat Malt	1.1 kg *(20.8%)*	83 %	5
Grain	Płatki pszeniczne	1 kg *(18.9%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(9.4%)*	85 %	3
Grain	Abbey Castle	0.3 kg *(5.7%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12.8 %
Boil	Chinook	10 g	10 min	12.8 %
Boil	Cascade	10 g	10 min	8.1 %
Boil	Equinox	10 g	10 min	13.4 %
Dry Hop	Chinook	10 g	4 day(s)	12.8 %
Dry Hop	Cascade	10 g	4 day(s)	8.1 %
Dry Hop	Equinox	10 g	4 day(s)	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Ale	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	15 g	Boil	10 min
Spice	Coriander Seeds	6.5 g	Boil	10 min
Flavor	Bitter Orange Peel	5 g	Secondary	4 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.