

# Ipa chuj

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **6.2**

## 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (40%)	80 %	16
Grain	Briess - Pale Ale Malt	2 kg (40%)	80 %	7
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Żytni	0.5 kg (10%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	styrian cardinal	30 g	10 min	8.2 %
Boil	Magnat	30 g	50 min	11.2 %
Dry Hop	styrian cardinal	15 g	4 day(s)	8.2 %