

# Ciotka z Chciago

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **2.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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	Briess - Pilsen Malt	5 kg (86.2%)	80.5 %	2
Grain	Oats, Flaked	0.5 kg (8.6%)	80 %	2
Grain	Bestmalz Carmel Pils	0.3 kg (5.2%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	30 min	17 %
Aroma (end of boil)	Ekuanot	30 g	1 min	14 %
Dry Hop	Azacca	50 g	5 day(s)	14 %
Dry Hop	Idaho Gem	25 g	5 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager S-189	Lager	Dry	50 g	Fermentis