

## 34 CIPA 2.0

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **32**
- SRM **4.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **71.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 5 kg (83.3%) | 81 %  | 4   |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Apollo | 5 g    | 50 min   | 17 %       |
| Aroma (end of boil) | Citra  | 30 g   | 20 min   | 12 %       |
| Whirlpool           | Citra  | 30 g   | 0 min    | 12 %       |
| Whirlpool           | Strata | 30 g   | 0 min    | 11 %       |
| Dry Hop             | Strata | 70 g   | 3 day(s) | 11 %       |