

CP IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2 kg (33.3%) | 80.5 % | 2 |
| Grain | Oats, Malted | 1 kg (16.7%) | 80 % | 2 |
| Grain | Oats, Flaked | 1 kg (16.7%) | 80 % | 2 |
| Grain | Chit Malt | 1 kg (16.7%) | 50 % | 2 |
| Grain | Wheat, Flaked | 1 kg (16.7%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|--------|------------|
| Mash | superdelic | 20 g | --- | 9 % |
| Boil | Pacific Jade | 25 g | 25 min | 13 % |
| Boil | Pacific Jade | 25 g | 15 min | 13 % |
| Boil | Sabro | 50 g | 1 min | 15 % |
| Whirlpool | Pacific Jade | 50 g | 10 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| K97 | Ale | Dry | 23 g | --- |

Notes

- Fermentacja
15-17 C 3 dni
17-19 C 3 dni
19-21 C 2 dni
21-24 C 5 dni
pozbywamy się drożdzy
23 - 24 C 6 dni cicha

NS cryo 50 g na bio wraz z drożdżami

Sabro cryo 50 g na bio w 2 dobie

NS cryo 50 g na bio w 4 dobie

Na cichą Simcoe Brand 2 doby przed rozlewem

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