

# CzIP

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **8.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (5%)	75 %	30
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.3%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	14 %
Boil	Saaz (Czech Republic)	20 g	30 min	4.3 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.3 %
Boil	Sladek	10 g	15 min	5.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.3 %
Boil	Sladek	10 g	5 min	5.5 %
Dry Hop	Saaz (Czech Republic)	5 g	8 day(s)	4.3 %

Dry Hop	Sladek	10 g	8 day(s)	5.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis