

CzIPKA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (15.4%) | 85 % | 4 |
| Grain | Carahell | 0.5 kg (7.7%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnat | 15 g | 60 min | 12.4 % |
| Boil | sladek | 20 g | 30 min | 8.5 % |
| Boil | Kazbek | 20 g | 10 min | 4.4 % |
| Boil | sladek | 20 g | 10 min | 8.5 % |
| Boil | Kazbek | 20 g | 5 min | 4.4 % |
| Boil | kazbek | 10 g | 0 min | 4.4 % |
| Boil | sladek | 10 g | 0 min | 8.5 % |
| Aroma (end of boil) | sladek | 10 g | -3 min | 8.5 % |
| Aroma (end of boil) | kazbek | 10 g | -3 min | 4.4 % |
| Dry Hop | Kazbek | 40 g | 3 day(s) | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| us05 | Ale | Slant | 100 ml | robot |