

American IPA - Browar Ciechan

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **67**
- SRM **7.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **26.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny 3,5-6,5 EBC Viking Malt	1 kg (13%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13%)	79 %	16
Grain	Cara Gold	0.2 kg (2.6%)	75 %	120
Grain	Płatki owsiane błyskawiczne	0.5 kg (6.5%)	80 %	3
Grain	Pilzneński 3,2-4,5 EBC Viking Malt	5 kg (64.9%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	50 min	8.8 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	15.5 %
Boil	Centennial	20 g	10 min	10.5 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Citra	20 g	1 min	12 %
Dry Hop	Centennial	50 g	10 day(s)	10.5 %
Dry Hop	Simcoe	50 g	10 day(s)	13.2 %

Dry Hop	Cascade	60 g	10 day(s)	7.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Boil	60 min