

# CCC#ipa

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- Gravity **13.3 BLG**
- ABV ---
- IBU **74**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **51 C**, Time **1 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **55.4C**
- Add grains
- Keep mash **1 min** at **51C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (66%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (18.9%)	80 %	6
Grain	Carahell	0.4 kg (7.5%)	77 %	26
Grain	Strzegom Wiedeński	0.4 kg (7.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	13 g	20 min	15.5 %
Boil	Citra	25 g	60 min	12 %
Boil	Cascade	15 g	30 min	6 %
Boil	Citra	15 g	25 min	12 %
Boil	Citra	20 g	5 min	12 %
Boil	Cascade	20 g	5 min	6 %
Whirlpool	Cascade	25 g	10 min	6 %
Whirlpool	Citra	25 g	10 min	12 %

Dry Hop	Cascade	35 g	4 day(s)	6 %
Dry Hop	Citra	25 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---