

# Cicha Woda

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- Gravity **15.4 BLG**
- ABV ---
- IBU **70**
- SRM **10.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (78.3%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (17.4%)	80 %	4
Grain	Strzegom Karmel 150	0.25 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Boil	Amarillo	25 g	20 min	8.8 %
Aroma (end of boil)	Cascade	20 g	10 min	6.8 %
Aroma (end of boil)	Amarillo	5 g	5 min	8.8 %
Dry Hop	Cascade	30 g	7 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---