

# Ciemna IPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **15.4**
- Style **Brown IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (86.2%)	80 %	5
Grain	Caraaroma	0.2 kg (3.4%)	78 %	400
Grain	Weyermann - Caramel Rye Malt	0.3 kg (5.2%)	74 %	175
Grain	Brown	0.3 kg (5.2%)	--- %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	10.6 %
Boil	Cascade	30 g	30 min	6 %
Aroma (end of boil)	Ekuanot	30 g	1 min	16.1 %
Aroma (end of boil)	Centennial	30 g	1 min	9.7 %