

# CIPIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **7.9**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **43.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **34.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	10 kg (69%)	85 %	4
Grain	Caraamber	2 kg (13.8%)	75 %	59
Grain	Strzegom Monachijski typ I	1.5 kg (10.3%)	79 %	16
Grain	Weyermann - Spelt Malt	1 kg (6.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.5 %
Boil	Cascade	50 g	15 min	7.1 %
Boil	Galaxy	50 g	5 min	14.5 %
Boil	Citra	50 g	5 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB-06	Wheat	Dry	23 g	---

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Brzeczka 13.01  
Blg start 14  
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