

# CNipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **44**
- SRM **4.3**
- 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 **75 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3
Grain	Płatki jęczmienne	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cukier	200 g	15 min	1 %
Whirlpool	Citra	100 g	20 min	12 %
Dry Hop	Citra	70 g	3 day(s)	12 %
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %
Dry Hop	Citra	30 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Dry	11 g	White labs

## Notes

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

- Whirlpool 80 st/20 min - 100g citra, 20g nelson

Chmienie trzeci dzień fermentacji burzliwej 70g Citra,

po trzech dniach 30g Citra, 5g Nelson.

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