

# XXXIII CIPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **28**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **21.7 liter(s)**

## Steps

- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **20 min** at **68C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (80.6%)	81 %	4
Grain	Płatki owsiane	1.2 kg (19.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	7 g	50 min	17 %
Aroma (end of boil)	Citra	60 g	5 min	12 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Citra	90 g	3 day(s)	12 %