

# CCAIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **7.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet Pale Ale	5.5 kg (88%)	80 %	6
Grain	Monachijski	0.5 kg (8%)	80 %	16
Grain	Strzegom Karmel 100	0.25 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	28 g	60 min	11 %
Boil	Cascade	14 g	15 min	7 %
Boil	Centennial	14 g	15 min	8.3 %
Boil	amarillo	14 g	15 min	8.3 %
Boil	Cascade	14 g	0 min	7 %
Boil	Centennial	14 g	0 min	8.3 %
Boil	amarillo	14 g	0 min	8.3 %
Dry Hop	Cascade	14 g	5 day(s)	7 %
Dry Hop	Centennial	14 g	5 day(s)	8.3 %
Dry Hop	amarillo	14 g	5 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	FERMENTIS

### Extras

Type	Name	Amount	Use for	Time
Herb	gips piwowarski	4 g	Mash	---
mała łyżeczka				

### Notes

- Fermentor 26L 14P  
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