

# CCE IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (83.3%)	80 %	4
Grain	Biscuit Malt	0.5 kg (8.3%)	79 %	45
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	50 min	13.1 %
Boil	Equinox	20 g	30 min	13.1 %
Aroma (end of boil)	Centennial	50 g	5 min	10.5 %
Aroma (end of boil)	Cascade	50 g	5 min	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %
Dry Hop	Cascade	50 g	3 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	80 ml	Fermentis