

# Ciapa

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 1.5 kg (26.1%) | 81 %  | 4   |
| Grain | Pale Malt Baird      | 3 kg (52.2%)   | 81 %  | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (8.7%)  | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.25 kg (4.3%) | 60 %  | 3   |
| Grain | Pszeniczny           | 0.5 kg (8.7%)  | 85 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Nelson Sauvín | 15 g   | 20 min   | 10.7 %     |
| Aroma (end of boil) | Simcoe        | 15 g   | 20 min   | 11.9 %     |
| Whirlpool           | Amarillo      | 15 g   | 15 min   | 8.9 %      |
| Whirlpool           | Mosaic        | 10 g   | 5 min    | 12.5 %     |
| Whirlpool           | Centennial    | 10 g   | 5 min    | 9 %        |
| Dry Hop             | Nelson Sauvín | 35 g   | 7 day(s) | 10.7 %     |
| Dry Hop             | Galaxy        | 15 g   | 7 day(s) | 14.6 %     |
| Dry Hop             | Amarillo      | 15 g   | 7 day(s) | 8.9 %      |

|         |         |     |          |        |
|---------|---------|-----|----------|--------|
| Dry Hop | Ekuanot | 5 g | 7 day(s) | 13.7 % |
| Dry Hop | Mosaic  | 5 g | 7 day(s) | 12.5 % |

### Yeasts

| Name                          | Type | Form   | Amount | Laboratory |
|-------------------------------|------|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Liquid | 10 ml  | White Labs |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |