

# Ciapek

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **5.3**
- Style **American Pale Ale**

## 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 **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (64.8%)	85 %	6
Grain	Weyerman - Carahell	0.4 kg (7.4%)	77 %	20
Grain	Weyermann pszeniczny jasny	1.5 kg (27.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Azacca	12.5 g	75 min	10.8 %
Boil	Azacca	12.5 g	10 min	10.8 %
Aroma (end of boil)	Azacca	37.5 g	5 min	11.2 %
Dry Hop	Mosaic	100 g	3 day(s)	11.2 %
Dry Hop	Azacca	37.5 g	3 day(s)	10.8 %
Dry Hop	Moutere	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP041 - Pacific Ale Yeast	Ale	Liquid	40 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	10 min
Other	Płatki owsiane błyskawiczne BIO	100 g	Mash	65 min