

# Cicha Woda

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **143**
- SRM **7.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **43.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **32.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7.5 kg (68.9%)	80 %	5
Grain	Strzegom Wiedeński	1.88 kg (17.3%)	79 %	10
Grain	Płatki owsiane	1 kg (9.2%)	85 %	3
Grain	Biscuit Malt	0.5 kg (4.6%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	31.25 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	31.25 g	45 min	15.5 %
Boil	Citra	62.5 g	30 min	12 %
Boil	Cascade	62.5 g	15 min	6 %
Whirlpool	Amarillo	62.5 g	30 min	9.5 %
Whirlpool	Ahtanum	62.5 g	30 min	5 %
Whirlpool	Cascade	62.5 g	30 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	500 ml	Fermentis
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## Notes

- Chmielenie Hop Stand  
78-71 stopni - stop chłodzenie dodajemy chmiel - przerwa 30-40min,  
Chłodzenie do 30 stopni  
Chmielenie na zimno: Hopzoil Juicy Fruitbomb™ Blend 2,5 ml - 1ml/20l rozrobiony w 5ml spirytusu 60%  
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