

CzIPKA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **36**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Carahell	0.5 kg (7.7%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	12.4 %
Boil	sladek	20 g	30 min	8.5 %
Boil	Kazbek	20 g	10 min	4.4 %
Boil	sladek	20 g	10 min	8.5 %
Boil	Kazbek	20 g	5 min	4.4 %
Boil	kazbek	10 g	0 min	4.4 %
Boil	sladek	10 g	0 min	8.5 %
Aroma (end of boil)	sladek	10 g	-3 min	8.5 %
Aroma (end of boil)	kazbek	10 g	-3 min	4.4 %
Dry Hop	Kazbek	40 g	3 day(s)	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	100 ml	robot