

# ECIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **53**
- SRM **11.5**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **16.9 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	5 kg (67.6%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (13.5%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (13.5%)	79 %	16
Grain	Strzegom Karmel 300	0.4 kg (5.4%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	13.9 %
Boil	Cascade	30 g	20 min	7.8 %
Boil	Amarillo	30 g	10 min	8.1 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Cascade	20 g	3 day(s)	7.8 %
Dry Hop	Amarillo	20 g	3 day(s)	8.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis