

AIPA CTZ + Cascade + Citra

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **7.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **8.5 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **80C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsneński | 3 kg (75%) | 80 % | 4 |
| Grain | Weyermann - Pszeniczny | 0.5 kg (12.5%) | 80 % | 4 |
| Grain | Weyermann - Caramunich I | 0.3 kg (7.5%) | 80 % | 90 |
| Grain | Weyermann - Zakwaszający | 0.2 kg (5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------------|--------|----------|------------|
| Boil | CTZ (2017 - USA) | 10 g | 60 min | 15.5 % |
| Boil | Cascade (2018 - USA) | 20 g | 20 min | 5.8 % |
| Boil | Citra (2018 - USA) | 20 g | 10 min | 12.5 % |
| Dry Hop | Cascade (2018 - USA) - cicha | 30 g | 5 day(s) | 5.8 % |
| Dry Hop | Citra (2018 - USA) - cicha | 30 g | 5 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Fining | Whirlfloc T | 2.5 g | Boil | 5 min |