

CCAJ AIPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **62**
- SRM **6.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.2%)	81 %	4
Grain	Viking Munich Malt	1 kg (16.6%)	78 %	18
Grain	Weyermann pszeniczny jasny	0.7 kg (11.6%)	80 %	6
Grain	Carabelge	0.3 kg (5%)	80 %	30
Adjunct	gips piwowarski	0.04 kg (0.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	9.5 %
Boil	Jarrylo	30 g	15 min	15 %
Boil	Centennial	25 g	10 min	10.5 %
Aroma (end of boil)	Citra	30 g	1 min	12 %
Dry Hop	Centennial	25 g	5 day(s)	10.5 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa