

# CIAPA w kociołku

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **57**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (76.4%)	80 %	5
Grain	Monachijski	0.5 kg (6.9%)	80 %	16
Grain	Jęczmień niesłodowany	0.4 kg (5.6%)	75 %	2
Grain	Melanoiden Malt	0.4 kg (5.6%)	80 %	39
Grain	Briess - 2 Row Carapils Malt	0.2 kg (2.8%)	75 %	3
Grain	Carabohemian	0.2 kg (2.8%)	75 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.9 %
Boil	Citra	20 g	20 min	12.9 %
Boil	Citra	30 g	5 min	12.9 %
Whirlpool	Citra	40 g	0 min	12 %
Dry Hop	Citra	60 g	5 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Water Agent	Gips	4 g	Mash	60 min
Fining	Mech irlandzki	5 g	Boil	10 min