

# CP IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **55**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 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 **66 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **35 min** at **66C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2 kg (33.3%)	80.5 %	2
Grain	Oats, Malted	1 kg (16.7%)	80 %	2
Grain	Oats, Flaked	1 kg (16.7%)	80 %	2
Grain	Chit Malt	1 kg (16.7%)	50 %	2
Grain	Wheat, Flaked	1 kg (16.7%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	superdelic	20 g	---	9 %
Boil	Pacific Jade	25 g	25 min	13 %
Boil	Pacific Jade	25 g	15 min	13 %
Boil	Sabro	50 g	1 min	15 %
Whirlpool	Pacific Jade	50 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K97	Ale	Dry	23 g	---

## Notes

- Fermentacja  
15-17 C 3 dni  
17-19 C 3 dni  
19-21 C 2 dni  
21-24 C 5 dni  
pozbywamy się drożdzy  
23 - 24 C 6 dni cicha

NS cryo 50 g na bio wraz z drożdżami  
Sabro cryo 50 g na bio w 2 dobie  
NS cryo 50 g na bio w 4 dobie  
Na cichą Simcoe Brand 2 doby przed rozlewem  
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