

# CP IPA

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- 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

*Nov 8, 2024, 9:58 PM*