

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 |