

# Ciapa

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (26.1%)	81 %	4
Grain	Pale Malt Baird	3 kg (52.2%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4
Grain	Płatki owsiane	0.25 kg (4.3%)	60 %	3
Grain	Pszeniczny	0.5 kg (8.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	15 g	20 min	10.7 %
Aroma (end of boil)	Simcoe	15 g	20 min	11.9 %
Whirlpool	Amarillo	15 g	15 min	8.9 %
Whirlpool	Mosaic	10 g	5 min	12.5 %
Whirlpool	Centennial	10 g	5 min	9 %
Dry Hop	Nelson Sauvín	35 g	7 day(s)	10.7 %
Dry Hop	Galaxy	15 g	7 day(s)	14.6 %
Dry Hop	Amarillo	15 g	7 day(s)	8.9 %

Dry Hop	Ekuanot	5 g	7 day(s)	13.7 %
Dry Hop	Mosaic	5 g	7 day(s)	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	10 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min