

CiCa

- Gravity **17.1 BLG**
- ABV ---
- IBU **64**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **53 C**, Time **0 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **77C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **34.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (60.2%) | 79 % | 6 |
| Grain | Weyermann - Vienna Malt | 2.3 kg (27.7%) | 81 % | 8 |
| Grain | Strzegom pszeniczny | 0.5 kg (6%) | 81 % | 6 |
| Grain | Carahell | 0.3 kg (3.6%) | 77 % | 26 |
| Grain | Strzegom melanoidynowy | 0.2 kg (2.4%) | 80 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Jarrylo | 30 g | 60 min | 15 % |
| Boil | Cascade | 30 g | 20 min | 6 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Cascade | 10 g | 10 min | 6 % |
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Boil | Citra | 40 g | 2 min | 12 % |
| Boil | Cascade | 20 g | 2 min | 6 % |

| | | | | |
|---------|---------|------|----------|------|
| Dry Hop | Citra | 40 g | 6 day(s) | 12 % |
| Dry Hop | Cascade | 30 g | 6 day(s) | 6 % |
| Dry Hop | Mosaic | 40 g | 6 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g | Mash | 1 min |
| Water Agent | mech irlandzki | 5 g | Boil | 15 min |