

# American IPA - Browar Ciechan

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **67**
- SRM **7.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.9 liter(s)**
- Total mash volume **34.6 liter(s)**

## Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **26.9 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount        | Yield | EBC |
|-------|---------------------------------------|---------------|-------|-----|
| Grain | Pszeniczny 3,5-6,5<br>EBC Viking Malt | 1 kg (13%)    | 80 %  | 5   |
| Grain | Strzegom<br>Monachijski typ I         | 1 kg (13%)    | 79 %  | 16  |
| Grain | Cara Gold                             | 0.2 kg (2.6%) | 75 %  | 120 |
| Grain | Płatki owsiane<br>błyskawiczne        | 0.5 kg (6.5%) | 80 %  | 3   |
| Grain | Pilzneński 3,2-4,5<br>EBC Viking Malt | 5 kg (64.9%)  | 80 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time      | Alpha acid |
|---------|------------------------|--------|-----------|------------|
| Boil    | Marynka                | 60 g   | 50 min    | 8.8 %      |
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 15 min    | 15.5 %     |
| Boil    | Centennial             | 20 g   | 10 min    | 10.5 %     |
| Boil    | Simcoe                 | 20 g   | 5 min     | 13.2 %     |
| Boil    | Citra                  | 20 g   | 1 min     | 12 %       |
| Dry Hop | Centennial             | 50 g   | 10 day(s) | 10.5 %     |
| Dry Hop | Simcoe                 | 50 g   | 10 day(s) | 13.2 %     |

|         |         |      |           |       |
|---------|---------|------|-----------|-------|
| Dry Hop | Cascade | 60 g | 10 day(s) | 7.6 % |
|---------|---------|------|-----------|-------|

### Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 125 ml | Wyeast Labs |

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 4 g    | Boil    | 60 min |