

CCE IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.8**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (83.3%) | 80 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (8.3%) | 79 % | 45 |
| Grain | Pszeniczny | 0.5 kg (8.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Equinox | 10 g | 50 min | 13.1 % |
| Boil | Equinox | 20 g | 30 min | 13.1 % |
| Aroma (end of boil) | Centennial | 50 g | 5 min | 10.5 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6 % |
| Dry Hop | Centennial | 50 g | 3 day(s) | 10.5 % |
| Dry Hop | Cascade | 50 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 80 ml | Fermentis |