

# Ciapa

- Gravity **16.3 BLG**
- ABV ---
- IBU **74**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	13

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	60 min	13 %
Boil	Mosaic	15 g	40 min	12 %
Boil	Citra	15 g	10 min	13 %
Boil	Citra	20 g	5 min	13 %
Boil	Mosaic	2 g	5 min	12 %
Aroma (end of boil)	Equinox	10 g	0 min	13.1 %
Dry Hop	Citra	31 g	7 day(s)	12 %
Dry Hop	Cascade	12 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	8 g	Mangrove Jack's