

CIPA

- Gravity **16.4 BLG**
- ABV ---
- IBU **51**
- SRM **5.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (46.2%) | 79 % | 6 |
| Grain | Pszeniczny | 2 kg (30.8%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 85 % | 3 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Premiant | 20 g | 60 min | 8 % |
| Boil | Premiant | 30 g | 30 min | 8 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Kazbek | 50 g | 3 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |