

# CiPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **50**
- SRM **5.9**
- Style **American Pale Ale**

## 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (72.7%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (18.2%)	79 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	15 %
Boil	calypso	10 g	60 min	15 %
Boil	El Dorado	8 g	30 min	15 %
Boil	calypso	8 g	30 min	15 %
Aroma (end of boil)	El Dorado	7 g	0 min	15 %
Aroma (end of boil)	calypso	7 g	0 min	15 %
Dry Hop	calypso	25 g	5 day(s)	15 %
Dry Hop	El Dorado	25 g	5 day(s)	15 %

## Yeasts

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