

# CzIP

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **45**
- SRM **8.9**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (83.3%)  | 80 %  | 5   |
| Grain | Pszeniczny                 | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Strzegom Karmel 30         | 0.3 kg (5%)   | 75 %  | 30  |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (3.3%) | 68 %  | 400 |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Premiant              | 25 g   | 60 min   | 14 %       |
| Boil    | Saaz (Czech Republic) | 20 g   | 30 min   | 4.3 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min   | 4.3 %      |
| Boil    | Sladek                | 10 g   | 15 min   | 5.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min    | 4.3 %      |
| Boil    | Sladek                | 10 g   | 5 min    | 5.5 %      |
| Dry Hop | Saaz (Czech Republic) | 5 g    | 8 day(s) | 4.3 %      |

|         |        |      |          |       |
|---------|--------|------|----------|-------|
| Dry Hop | Sladek | 10 g | 8 day(s) | 5.5 % |
|---------|--------|------|----------|-------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |