CiCa

- Gravity **17.1 BLG**
- ABV **---**
- IBU **53**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **0 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(62.5%)*	79 %	6
Grain	Weyermann - Vienna Malt	2 kg *(25%)*	81 %	8
Grain	Strzegom pszeniczny	0.5 kg *(6.3%)*	81 %	6
Grain	Carahell	0.3 kg *(3.8%)*	77 %	26
Grain	Strzegom melanoidynowy	0.2 kg *(2.5%)*	80 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	30 g	40 min	15 %
Boil	Cascade	20 g	20 min	6 %
Boil	Citra	20 g	10 min	12 %
Boil	Cascade	20 g	10 min	6 %
Boil	Citra	40 g	2 min	12 %
Boil	Cascade	20 g	2 min	6 %
Boil	Mosaic	10 g	2 min	10 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Cascade	30 g	6 day(s)	6 %
Dry Hop	Mosaic	30 g	6 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	1 min
Water Agent	mech irlandzki	5 g	Boil	15 min