

CB IPA II

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **33.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4 kg (65.6%) | 80 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (8.2%) | 78 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (8.2%) | 100 % | 30 |
| Grain | Caramunich® typ I | 0.5 kg (8.2%) | 73 % | 80 |
| Liquid Extract | Pszeniczny Czekoladowy ciemny | 0.3 kg (4.9%) | 40 % | 1000 |
| Liquid Extract | żyto prażone | 0.3 kg (4.9%) | 40 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Simcoe 2017 | 25 g | 45 min | 11.5 % |
| Aroma (end of boil) | Simcoe 2017 | 25 g | 5 min | 11.5 % |
| Aroma (end of boil) | Amarillo 2019 | 25 g | 5 min | 8.4 % |
| Whirlpool | Amarillo 2019 | 25 g | 0 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 400 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|