

## CB IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **34**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **32.1 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4 kg (65.6%)   | 80 %  | 7    |
| Grain | Biscuit Malt           | 0.7 kg (11.5%) | 79 %  | 50   |
| Grain | Monachijski            | 0.5 kg (8.2%)  | 80 %  | 16   |
| Grain | Caraaroma              | 0.4 kg (6.6%)  | 78 %  | 350  |
| Grain | Carafa II specjal (R)  | 0.5 kg (8.2%)  | 70 %  | 1100 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Mosaic 2017        | 30 g   | 60 min | 10.4 %     |
| Aroma (end of boil) | Nelson Sauvín 2018 | 50 g   | 10 min | 10.8 %     |
| Whirlpool           | Zula 2019          | 50 g   | 0 min  | 7 %        |

### Notes

- Zacieranie na lenia z 72 -> 65 przez 80 minut (był grill)  
30L 14 BLG  
Uciągnięte jeszcze dwa litry (4BLG) na dolanie  
5g pożywki waeyst na 5 minut przed końcem  
*May 1, 2020, 10:41 PM*