CDA

- Gravity **17.1 BLG**
- ABV **---**
- IBU **72**
- SRM **24.6**
- Style **American IPA**

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 **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(60.6%)*	85 %	7
Grain	Weyermann - Melanoiden Malt	1 kg *(12.1%)*	81 %	53
Grain	Biscuit Malt	1 kg *(12.1%)*	79 %	45
Grain	Caramel/Crystal Malt - 10L	1 kg *(12.1%)*	81 %	400
Sugar	cukier	0.25 kg *(3%)*	--- %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	45 g	1 min	12 %
Boil	Simcoe	45 g	20 min	13.2 %
Boil	Amarillo	45 g	1 min	9.5 %
Boil	Centennial	45 g	45 min	10.5 %
Boil	Willamette	45 g	20 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	90 g	---