

CB IPA

- 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 Sauvignon 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
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