

# Cabedelo

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **77C**
- Sparge using **-0.8 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.5 kg (71.4%)	81 %	4
Grain	Weyermann - Pale Wheat Malt	0.5 kg (14.3%)	85 %	5
Grain	Oats, Flaked	0.5 kg (14.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	10 %
Aroma (end of boil)	Citra	12.5 g	0 min	12.9 %
Aroma (end of boil)	Simcoe	12.5 g	0 min	12.9 %
Aroma (end of boil)	Mosaic	12.5 g	0 min	12.3 %
Whirlpool	Citra	12.5 g	30 min	12.9 %
Whirlpool	Simcoe	12.5 g	30 min	12.9 %
Whirlpool	Mosaic	12.5 g	30 min	12.3 %
Dry Hop	Citra	25 g	1 day(s)	12.9 %
Dry Hop	Simcoe	25 g	1 day(s)	12.9 %
Dry Hop	Mosaic	25 g	1 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
#8 Tormodgarden	Ale	Dry	2 g	Własne

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	50 g	Mash	60 min