

Cave Canem 8.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **65**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15.5 %/h**
- Boil size **17 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Wiedeński | 2.5 kg (76.9%) | 80 % | 8 |
| Grain | Weyermann - Monachijski II | 0.5 kg (15.4%) | 80 % | 23 |
| Grain | Weyermann - Zakwaszający | 0.125 kg (3.8%) | 80 % | 5 |
| Grain | Weyermann - Abbey | 0.125 kg (3.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--|--------|----------|------------|
| Boil | Mosaic (2019 - USA) | 10 g | 60 min | 12.2 % |
| Boil | Mosaic (2019 - USA) | 10 g | 45 min | 12.2 % |
| Boil | Mosaic (2019 - USA) | 10 g | 30 min | 12.2 % |
| Boil | Mosaic (2019 - USA) | 10 g | 15 min | 12.2 % |
| Boil | Mosaic (2019 - USA) | 10 g | 1 min | 12.2 % |
| Dry Hop | Mosaic (2019 - USA) - 2 ostatnie dni cichej | 50 g | 2 day(s) | 12.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---|---------|---------|--------|
| Other | Woda zacieranie (olsztńska Nagórki - 7,70pH) | 11000 g | Mash | 71 min |
| Other | Woda wysładzanie (olsztńska Nagórki - 7,70pH) | 10000 g | Mash | 71 min |
| Water Agent | Kwas fosforowy (woda do wysładzania - 5,4pH) | 4 g | Mash | 71 min |
| Fining | Whirlfloc T | 1 g | Boil | 5 min |