

## CB IPA II

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **34**
- SRM **33.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **29.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (65.6%)	80 %	7
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Monachijski Ciemny Steinbach	0.5 kg (8.2%)	100 %	30
Grain	Caramunich® typ I	0.5 kg (8.2%)	73 %	80
Liquid Extract	Pszeniczny Czekoladowy ciemny	0.3 kg (4.9%)	40 %	1000
Liquid Extract	żyto prażone	0.3 kg (4.9%)	40 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe 2017	25 g	45 min	11.5 %
Aroma (end of boil)	Simcoe 2017	25 g	5 min	11.5 %
Aroma (end of boil)	Amarillo 2019	25 g	5 min	8.4 %
Whirlpool	Amarillo 2019	25 g	0 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	400 ml	Fermentum Mobile
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