

CDA 18

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **126**
- SRM **27.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.4 kg (77.1%)	80 %	5
Grain	Monachijski Ciemny Steinbach	0.5 kg (7.1%)	100 %	30
Grain	Weyermann - Carafa II	0.3 kg (4.3%)	70 %	1100
Grain	karmelowy ciemny steinbach	0.2 kg (2.9%)	70 %	110
Grain	Strzegom pszenica prażona	0.2 kg (2.9%)	70 %	1000
Grain	Płatki żytnie	0.4 kg (5.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	90 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	14.4 %
Boil	Columbus/Tomahawk/Zeus	25 g	40 min	14.4 %
Boil	Simcoe	35 g	15 min	13.3 %
Boil	Cascade	40 g	5 min	6 %
Boil	Columbus/Tomahawk/Zeus	20 g	5 min	14.4 %
Boil	Amarillo	50 g	5 min	7.4 %

Boil	Centennial	30 g	1 min	10.5 %
Dry Hop	Ahtanum	25 g	7 day(s)	5 %
Dry Hop	Simcoe	30 g	7 day(s)	13.3 %
Dry Hop	Mosaic	50 g	6 day(s)	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Citra	50 g	4 day(s)	12 %
Dry Hop	Mosaic	50 g	4 day(s)	10 %