

CDA

- Gravity **17.1 BLG**
- ABV ---
- IBU **72**
- SRM **24.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 5 kg (60.6%) | 85 % | 7 |
| Grain | Weyermann - Melanoiden Malt | 1 kg (12.1%) | 81 % | 53 |
| Grain | Biscuit Malt | 1 kg (12.1%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 10L | 1 kg (12.1%) | 81 % | 400 |
| Sugar | cukier | 0.25 kg (3%) | --- % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 45 g | 1 min | 12 % |
| Boil | Simcoe | 45 g | 20 min | 13.2 % |
| Boil | Amarillo | 45 g | 1 min | 9.5 % |
| Boil | Centennial | 45 g | 45 min | 10.5 % |
| Boil | Willamette | 45 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 90 g | --- |