

# Jajco CDA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **70**
- SRM **88.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type           | Name                      | Amount         | Yield | EBC  |
|----------------|---------------------------|----------------|-------|------|
| Grain          | Pale Malt (2 Row) UK      | 2 kg (74.2%)   | 78 %  | 6    |
| Sugar          | Brown Sugar, Light        | 0.1 kg (3.7%)  | 100 % | 16   |
| Grain          | Rice, Flaked              | 0.135 kg (5%)  | 70 %  | 2    |
| Liquid Extract | Ekstrakt słodowy barwiący | 0.14 kg (5.2%) | 78 %  | 9000 |
| Dry Extract    | Ekstrakt słodowy ciemny   | 0.22 kg (8.2%) | 95 %  | 600  |
| Sugar          | Cukier                    | 0.1 kg (3.7%)  | 100 % | 2    |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Summit  | 10 g   | 60 min   | 14.1 %     |
| Boil                | Cascade | 10 g   | 60 min   | 5.8 %      |
| Aroma (end of boil) | Summit  | 10 g   | 15 min   | 14.1 %     |
| Aroma (end of boil) | Cascade | 20 g   | 15 min   | 5.8 %      |
| Aroma (end of boil) | Cascade | 10 g   | 5 min    | 5.8 %      |
| Dry Hop             | Cascade | 40 g   | 4 day(s) | 5.8 %      |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Gozdawa U.S. West Coast | Ale  | Dry  | 5 g    | ---        |