

Cabedelo

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **52**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **21 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.5 kg (71.4%) | 81 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (14.3%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (14.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Iunga | 10 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 12.5 g | 0 min | 12.9 % |
| Aroma (end of boil) | Simcoe | 12.5 g | 0 min | 12.9 % |
| Aroma (end of boil) | Mosaic | 12.5 g | 0 min | 12.3 % |
| Whirlpool | Citra | 12.5 g | 30 min | 12.9 % |
| Whirlpool | Simcoe | 12.5 g | 30 min | 12.9 % |
| Whirlpool | Mosaic | 12.5 g | 30 min | 12.3 % |
| Dry Hop | Citra | 25 g | 1 day(s) | 12.9 % |
| Dry Hop | Simcoe | 25 g | 1 day(s) | 12.9 % |
| Dry Hop | Mosaic | 25 g | 1 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| #8 Tormodgarden | Ale | Dry | 2 g | Własne |