JaJco CDA

- 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 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

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