

## CDA v2

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- Gravity **16.8 BLG**
- ABV ---
- IBU **68**
- SRM **45.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **17 %/h**
- Boil size **34 liter(s)**

### Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (67.9%)	80 %	7
Grain	Briess - Vienna Malt	0.5 kg (6.2%)	77.5 %	7
Grain	Pszeniczny	0.8 kg (9.9%)	85 %	4
Grain	Briess - Carapils Malt	0.5 kg (6.2%)	74 %	3
Grain	Carafa II	0.5 kg (6.2%)	70 %	812
Grain	Jęczmień palony	0.3 kg (3.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Aroma (end of boil)	Chinook	15 g	20 min	12.4 %
Aroma (end of boil)	Cascade	15 g	20 min	5.9 %
Dry Hop	Citra	30 g	6 day(s)	12 %
Dry Hop	Palisade	30 g	3 day(s)	8.3 %
Dry Hop	Cascade	30 g	3 day(s)	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

## Notes

- HOP STAND - 30 min przy 75 stopniach  
CHINOOK - 15 gr  
CASCADE - 15 gr  
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