

## CDA

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- Gravity **16.4 BLG**
- ABV ---
- IBU **57**
- SRM **40**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **45 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	4.7 kg	79 %	4
Grain	Carafa III	0.3 kg	70 %	1399
Grain	Weyermann - Chocolate Rye	0.1 kg	20 %	666
Grain	Caramel/Crystal Malt - 80L	0.2 kg	74 %	157

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	14 g	90 min	14.5 %
Boil	Warrior	14 g	45 min	14.5 %
Boil	Amarillo	28 g	15 min	9.2 %
Boil	Amarillo	28 g	1 min	9.2 %
Dry Hop	Centennial	28 g	7 day(s)	9.4 %
Dry Hop	Citra	28 g	7 day(s)	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	12 g	---