

# CDAction

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **68**
- SRM **18.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	4.7 kg (78.3%)	80.5 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (10%)	79 %	22
Grain	Weyermann - Carapils	0.25 kg (4.2%)	78 %	4
Grain	Strzegom Karmel 150	0.25 kg (4.2%)	75 %	150
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.3%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	11 %
Boil	Chinook	25 g	30 min	12 %
Boil	Cascade	35 g	15 min	6 %
Whirlpool	Sabro	40 g	10 min	14 %
Whirlpool	Cascade	35 g	10 min	6 %
Whirlpool	Amarillo	30 g	10 min	11 %
Dry Hop	Sabro	60 g	1 day(s)	14 %
Dry Hop	Cascade	30 g	1 day(s)	6 %

Dry Hop	Amarillo	70 g	1 day(s)	11 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	150 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	1 g	Boil	7 min