

# DARTH VADER- CDA 26L

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **34.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC  |
|---|---------------------|---------------|-------|------|
| Grain   | Pilzneński          | 6 kg (77.9%)  | 81 %  | 4    |
| Grain   | Biscuit Malt 50 EBC | 0.4 kg (5.2%) | 79 %  | 50   |
| Grain   | Strzegom Karmel 150 | 0.2 kg (2.6%) | 75 %  | 150  |
| Grain   | Carafa II           | 0.7 kg (9.1%) | 70 %  | 1150 |
| Słody ciemne daj albo pod koniec albo na początku zacierania. |                     |               |       |      |
| Sugar   | cukier brązowy      | 0.4 kg (5.2%) | --- % | ---  |
| Cukier dodać na koniec gotowania                              |                     |               |       |      |

## Hops

| Use for                        | Name       | Amount | Time     | Alpha acid |
|--------------------------------|------------|--------|----------|------------|
| Boil                           | Centennial | 30 g   | 60 min   | 10.5 %     |
| albo 40 g Marynki              |            |        |          |            |
| Boil                           | Cascade    | 30 g   | 45 min   | 6 %        |
| Boil                           | Willamette | 30 g   | 15 min   | 5 %        |
| albo Fuggle albo E.K. Goldings |            |        |          |            |
| Boil                           | Cascade    | 30 g   | 0 min    | 6 %        |
| Dry Hop                        | Cascade    | 60 g   | 7 day(s) | 6 %        |

## Yeasts

| <b>Name</b>     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------|-------------|-------------|---------------|-------------------|
| Fermentis US-05 | Ale         | Slant       | 999 ml        | ---               |