

## Szacun na mieście [Imperial CDA]

- Gravity **25.1 BLG**
- ABV ---
- IBU **119**
- SRM **40.5**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39.5 liter(s)**
- Total mash volume **52.6 liter(s)**

### Steps

- Temp **65 C**, Time **120 min**

### Mash step by step

- Heat up **39.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Sparge using **1.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	8 kg (60.8%)	79 %	6
Grain	Monachijski	3 kg (22.8%)	80 %	16
Grain	Pszeniczny	1 kg (7.6%)	85 %	4
Grain	Cara 30	0.5 kg (3.8%)	75 %	59
Grain	Crystal 150	0.3 kg (2.3%)	72 %	150
Grain	Carafa I	0.2 kg (1.5%)	70 %	900
Grain	Carafa III	0.15 kg (1.1%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	87 g	60 min	8.8 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	80 g	15 min	15.5 %
Aroma (end of boil)	Cascade	80 g	15 min	6 %
Dry Hop	Amarillo	50 g	7 day(s)	8.8 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04 x3	Ale	Dry	2000 g	Safale