

9. CDA (Black IPA)

- Gravity **16.9 BLG**
- ABV ---
- IBU **72**
- SRM **31.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (75.9%)	81 %	4
Grain	Carahell	0.5 kg (6.9%)	77 %	26
Grain	Carafa II	0.5 kg (6.9%)	70 %	812
Grain	Biscuit Malt	0.25 kg (3.4%)	79 %	45
Sugar	cukier	0.5 kg (6.9%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10.5 %
Boil	Cascade	25 g	45 min	7.7 %
Boil	Willamette	30 g	15 min	5.2 %
Boil	Cascade	25 g	5 min	7.7 %
Boil	Citra	25 g	10 min	13.5 %
Dry Hop	Cascade	50 g	6 day(s)	7.7 %
Dry Hop	Citra	25 g	6 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min