

# Cave Canem 8.0

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **65**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15.5 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.3 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Wiedeński      | 2.5 kg (76.9%)  | 80 %  | 8   |
| Grain | Weyermann - Monachijski II | 0.5 kg (15.4%)  | 80 %  | 23  |
| Grain | Weyermann - Zakwaszający   | 0.125 kg (3.8%) | 80 %  | 5   |
| Grain | Weyermann - Abbey          | 0.125 kg (3.8%) | 75 %  | 45  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--|--------|----------|------------|
| Boil    | Mosaic (2019 - USA)                            | 10 g   | 60 min   | 12.2 %     |
| Boil    | Mosaic (2019 - USA)                            | 10 g   | 45 min   | 12.2 %     |
| Boil    | Mosaic (2019 - USA)                            | 10 g   | 30 min   | 12.2 %     |
| Boil    | Mosaic (2019 - USA)                            | 10 g   | 15 min   | 12.2 %     |
| Boil    | Mosaic (2019 - USA)                            | 10 g   | 1 min    | 12.2 %     |
| Dry Hop | Mosaic (2019 - USA)<br>- 2 ostatnie dni cichej | 50 g   | 2 day(s) | 12.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type        | Name  | Amount  | Use for | Time   |
|-------------|---|---------|---------|--------|
| Other       | Woda zacieranie<br>(olsztńska Nagórki -<br>7,70pH)  | 11000 g | Mash    | 71 min |
| Other       | Woda wyśładzanie<br>(olsztńska Nagórki -<br>7,70pH) | 10000 g | Mash    | 71 min |
| Water Agent | Kwas fosforowy<br>(woda do<br>wyśładzania - 5,4pH)  | 4 g     | Mash    | 71 min |
| Fining      | Whirlfloc T   | 1 g     | Boil    | 5 min  |