

# CDA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **77**
- SRM **35.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.7 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (80.9%)	82 %	4
Grain	Carafa II	0.5 kg (7.4%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Grain	Strzegom Karmel 300	0.1 kg (1.5%)	70 %	299
Grain	Biscuit Malt	0.25 kg (3.7%)	79 %	45
Sugar	cukier	0.2 kg (2.9%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	60 min	11.2 %
Boil	Nugget	15 g	30 min	13 %
Boil	Nugget	15 g	15 min	13 %
Boil	Dr Rudi	15 g	5 min	11.8 %
Boil	Summit	25 g	1 min	17 %
Dry Hop	Dr Rudi	25 g	7 day(s)	11.8 %
Dry Hop	Summit	15 g	5 day(s)	17 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM42 Stare Nadreńskie	Ale	Liquid	150 ml	Fermentum Mobile