

CDA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **27.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (74%)	80 %	5
Grain	Płatki jęczmienne	0.2 kg (5.9%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.2 kg (5.9%)	71 %	600
Grain	Karmelowy Jasny 30EBC	0.1 kg (3%)	75 %	30
Grain	Carafa III	0.1 kg (3%)	70 %	1034
Grain	Pszeniczny	0.2 kg (5.9%)	85 %	4
Grain	Strzegom Karmel 150	0.08 kg (2.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Idaho 7	10 g	18 min	12.7 %
Boil	Simcoe	10 g	7 min	13.2 %
Boil	Idaho 7	10 g	5 min	12.7 %

Notes

- Na 17 litrów wody 3g gipsu piwowarskiego, 1,2g chlorku wapnia.
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