

Szacun na mięcie [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 |