

CDA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **68**
- SRM **13.5**
- Style **American 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 **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.9%)	80 %	5
Grain	Pilzneński	1 kg (14.4%)	81 %	4
Grain	Pszeniczny	0.4 kg (5.8%)	85 %	4
Grain	Strzegom Bursztynowy	0.4 kg (5.8%)	70 %	49
Grain	Jęczmień palony	0.09 kg (1.3%)	55 %	985
Grain	Weyermann - Carafa I	0.06 kg (0.9%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	13.3 %
Boil	Mosaic	30 g	30 min	10 %
Boil	Simcoe	30 g	10 min	13.2 %
Boil	Citra	30 g	5 min	13.3 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe	25 g	Secondary	7 day(s)