DARTH VADER- CDA 26L

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **43**
- SRM **34.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

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

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg *(77.9%)*	81 %	4
Grain	Biscuit Malt 50 EBC	0.4 kg *(5.2%)*	79 %	50
Grain	Strzegom Karmel 150	0.2 kg *(2.6%)*	75 %	150
Grain	Carafa II	0.7 kg *(9.1%)*	70 %	1150
Słody ciemne daj albo pod koniec albo na początku zacierania.				
Sugar	cukier brązowy	0.4 kg *(5.2%)*	--- %	---
Cukier dodać na koniec gotowania				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	60 min	10.5 %
albo 40 g Marynki				
Boil	Cascade	30 g	45 min	6 %
Boil	Willamette	30 g	15 min	5 %
albo Fuggle albo E.K. Goldings				
Boil	Cascade	30 g	0 min	6 %
Dry Hop	Cascade	60 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Slant	999 ml	---