

## # 13 Fade to Black

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **34.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount        | Yield  | EBC  |
|-------|-------------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt          | 3 kg (55.6%)  | 80 %   | 5    |
| Grain | Viking Wheat Malt             | 1 kg (18.5%)  | 83 %   | 5    |
| Grain | Weyermann - Carapils          | 0.5 kg (9.3%) | 78 %   | 4    |
| Grain | Weyermann - Carafa II special | 0.3 kg (5.6%) | 70 %   | 837  |
| Grain | Castle Cafe                   | 0.3 kg (5.6%) | 75.5 % | 480  |
| Grain | Strzegom pszenica prażona     | 0.3 kg (5.6%) | 70 %   | 1000 |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Oktawia  | 10 g   | 60 min   | 5.7 %      |
| Boil    | Oktawia  | 20 g   | 50 min   | 5.7 %      |
| Boil    | Oktawia  | 20 g   | 40 min   | 5.7 %      |
| Boil    | Zula     | 50 g   | 15 min   | 8.3 %      |
| Boil    | Izabella | 50 g   | 16 min   | 6.8 %      |
| Dry Hop | Oktawia  | 50 g   | 3 day(s) | 5.7 %      |
| Dry Hop | Zula     | 50 g   | 3 day(s) | 8.3 %      |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Izabella | 50 g | 3 day(s) | 6.8 % |
|---------|----------|------|----------|-------|

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale  | Slant | 150 ml | ---        |

## Notes

- woda wodociągi 32(16/16)\_Light colored and hoppy  
gips piwowarski 2/2

Słody palone dodane na wygrzew  
Oct 12, 2021, 2:09 PM