

# BLACK AIPA 16 Blg # 18

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **67**
- SRM **30.7**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 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	4.6 kg (83.6%)	80 %	5
Grain	Briess - Chocolate Malt	0.3 kg (5.5%)	60 %	690
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034
Grain	słod karmelowy viking malt t150	0.4 kg (7.3%)	--- %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	50 g	60 min	11.8 %
Aroma (end of boil)	Mosaic	20 g	5 min	11.8 %
Dry Hop	Mosaic	30 g	7 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- 15 minut przed końcem zacierania, dodałem słody ciemne.  
*Sep 4, 2018, 3:14 PM*