

BLACK VIP SH GALAXY

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **77**
- SRM **25.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (80.6%) | 85 % | 7 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.1%) | 79 % | 22 |
| Grain | Carafa III | 0.4 kg (6.5%) | 70 % | 1034 |
| Grain | Pszeniczny | 0.3 kg (4.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Galaxy | 30 g | 60 min | 14.5 % |
| Boil | Galaxy | 30 g | 15 min | 14.5 % |
| Boil | Galaxy | 40 g | 7 min | 14.5 % |
| Dry Hop | Galaxy | 100 g | 7 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|-----------------|
| us-05 | Ale | Dry | 11 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 5 g | Mash | 60 min |
| Fining | mech | 5 g | Boil | 15 min |

Notes

- Carafa - namaczanie na zimno przez 24h. 4 litry wody na 1 kg słodu. Potem do gotowania na ostatnie 15 minut.
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