

Black XXX

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **35**
- SRM **21.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

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

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5.628 kg (74%)	81 %	6
Grain	Fawcett - Dark Crystal	1 kg (13.2%)	71 %	300
Grain	Oats, Flaked	0.5 kg (6.6%)	80 %	2
Grain	Słód Caramunich Typ II Weyermann	0.275 kg (3.6%)	73 %	120
Grain	Barley, Flaked	0.2 kg (2.6%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Summit	10 g	90 min	17 %
Aroma (end of boil)	Pioneer	20 g	25 min	8.5 %
Aroma (end of boil)	Pioneer	30 g	10 min	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	10 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
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Flavor	Chocolate	85 g	Boil	15 min
Flavor	Coffee	30 g	Boil	0 min
Flavor	Coffee	15 g	Bottling	---
Flavor	Chocolate	15 g	Bottling	---
Flavor	Anis Estrella	1 g	Bottling	---
Flavor	Vainilla	0.33 g	Bottling	---

Notes

- <http://homebrewer.es/?recipe=kbs>

En un tarro esterilizado con agua esterilizada a temperatura ambiente, mezclo el cafe, el chocolate, el anis (una estrellita) y la vainilla (1 tercio de una varilla natural). Anadir un chorrito de spiritus 95%. Dejar en el tarro hasta el dia de embotellado. Filtrar y vertir en el fermentador con grifo.
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