

Blakkar

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **8**
- SRM **28.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **60 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (56.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (14%)	79 %	22
Grain	Płatki owsiane	0.14 kg (6.5%)	85 %	3
Grain	Weyermann - Carafa I	0.45 kg (21%)	70 %	690
Grain	Weyermann - Carafa I	0.05 kg (2.3%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	1 g	60 min	11.8 %
Whirlpool	Simcoe	5 g	50 min	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Ialand	Ale	Slant	200 ml	---

Notes

- Bez modyfikacji wody
50 g słodu carafa dodane na początek zacierania

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

450 g sŁodu carafa dodane po zacieraniu na wyŁadzanie w celu pozyskania koloru
whirpool - 5 g chmielu na flame out
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