

# Ciemniak 2096 m n.p.m.

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **22.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **61 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **39.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (51.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (10.3%)	83 %	5
Grain	Słód owsiany Fawcett	1 kg (10.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (5.2%)	60 %	3
Grain	Rye Malt	1 kg (10.3%)	63 %	10
Sugar	Brown Sugar, Light	0.2 kg (2.1%)	100 %	16
Grain	Briess - Carapils Malt	0.5 kg (5.2%)	74 %	3
Grain	Weyermann - Carafa II special	0.5 kg (5.2%)	70 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HPA-016	20 g	60 min	16.9 %
Boil	HPA-016	10 g	30 min	16.9 %
Boil	HPA-016	30 g	15 min	16.9 %
Boil	HPA-016	20 g	0 min	16.9 %
Whirlpool	HPA-016	20 g	15 min	16.9 %

Dry Hop	HPA-016	100 g	4 day(s)	16.9 %
Dry Hop	HPA-016	100 g	2 day(s)	16.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis

## Notes

- COLD BLACK IPA

coś na kształt:

<https://wkpd.waw.pl/blach-ipa-single-hop-receptura-1-miejsce-3875-pkt-filip-guilherme/>

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