

# Codename Spaceslug

- Gravity **15.7 BLG**
- ABV ---
- IBU **71**
- SRM **49**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg (83.3%)	79 %	6
Grain	Caramel/Crystal Malt - 10L	0.45 kg (6.8%)	75 %	20
Grain	Weyermann - Carafa II	0.45 kg (6.8%)	70 %	850
Grain	Black Barley (Roast Barley)	0.2 kg (3%)	1 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Cascade	30 g	45 min	6 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	100 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis