

## Dark Bile Session

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **59**
- SRM **30.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **24 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	1.5 kg (25%)	75 %	150
Grain	Abbey Malt Weyermann	1 kg (16.7%)	75 %	45
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5
Grain	Strzegom Czekoladowy 400	0.8 kg (13.3%)	68 %	400
Grain	Viking melanoidynowy	0.5 kg (8.3%)	75 %	60
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.7%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	18 %
Boil	Zythos	30 g	5 min	9.1 %

Boil	Simcoe	30 g	5 min	12.1 %
Boil	Citra	30 g	5 min	3 %
Dry Hop	Azacca	30 g	3 day(s)	12 %
Dry Hop	Oktawia	30 g	3 day(s)	9.2 %
Dry Hop	Simcoe	30 g	3 day(s)	12.1 %
Dry Hop	Styrian Golding	30 g	3 day(s)	2.8 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	5 min