

Dark Bile Session

- 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 |