

# Darkness USA

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- Gravity **17.9 BLG**
- ABV ---
- IBU **82**
- SRM **39.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (75.9%)	81 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.3%)	79 %	16
Grain	Strzegom Karmel 300	0.3 kg (3.8%)	70 %	299
Grain	Carahell	0.5 kg (6.3%)	77 %	26
Grain	Carafa II	0.6 kg (7.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Whirlpool	Mosaic	30 g	0 min	10 %
Whirlpool	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Dry Hop	Mosaic	20 g	8 day(s)	10 %

## Yeasts

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