

DarkSide of Hops

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **70**
- SRM **33.2**
- 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 **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **67C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (75.2%)	81 %	4
Grain	Carahell	0.5 kg (7.5%)	77 %	26
Grain	Strzegom Barwiący	0.5 kg (7.5%)	68 %	1300
Grain	Biscuit Malt	0.25 kg (3.8%)	79 %	45
Grain	Płatki pszeniczne	0.4 kg (6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	60 g	60 min	9.5 %
Boil	HBC 472	15 g	15 min	9.3 %
Boil	HBC 472	15 g	5 min	9.3 %
Aroma (end of boil)	HBC 472	20 g	5 min	9.3 %
Whirlpool	HBC 472	20 g	30 min	9.3 %
Dry Hop	HBC 472	30 g	3 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Boil	60 min
Water Agent	Chlorekwapnia	0.5 g	Boil	60 min

Notes

- Woda "Oaza" z Biedry:

HCO - 220

SO - 36

Cl - 3

Ca - 41

Mg - 24

Na - 9

K - 2

Stosunek Cl/SO = 15/92 mg/l

*Słody ciemne w 5 litrach wody cooldbrew - 2dni

Przefiltrowana, ciecz użyta do wyśładzania

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