

Darth Sidious

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **76**
- SRM **46.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	6.5 kg (76.5%)	80 %	7
Grain	Płatki pszeniczne	0.5 kg (5.9%)	85 %	3
Grain	Pale Ale Cookie	0.5 kg (5.9%)	80 %	25
Grain	Barwiący Obłuszczoney	0.5 kg (5.9%)	1 %	1300
Coldbrew przez 4dni, wywar dodany do wysładzania				
Grain	Carafa Special 2	0.5 kg (5.9%)	1 %	1100
Cold brew, już po zadaniu drożdzy kolor był nieystarczający, dodano wywar na cichą				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	70 g	60 min	12 %
Boil	Simcoe	25 g	5 min	11.5 %
Boil	Centennial	25 g	5 min	8.3 %
Aroma (end of boil)	Simcoe	25 g	1 min	11.5 %
Aroma (end of boil)	Centennial	25 g	1 min	8.3 %
Dry Hop	Simcoe	25 g	7 day(s)	11.5 %
Dry Hop	Centennial	25 g	7 day(s)	8.3 %

Dry Hop	Cascade	25 g	7 day(s)	9 %
Dry Hop	Simcoe	25 g	4 day(s)	11.5 %
Dry Hop	Centennial	25 g	4 day(s)	8.3 %
Dry Hop	Cascade	25 g	4 day(s)	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Slant	150 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Siarczan wapnia	3 g	Boil	60 min
Water Agent	Cynk + odżywka	1 g	Boil	30 min

Notes

- Woda z biedry 1
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