

Jałowy test (CDA)

- Gravity **13.4 BLG**
- ABV ---
- IBU **50**
- SRM **33.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **3 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **5.5 liter(s)** of strike water to **77.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Melanoiden Malt | 0.15 kg (5.8%) | 80 % | 39 |
| Grain | Strzegom Pilzneński | 2 kg (76.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (3.8%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (5.8%) | 68 % | 1200 |
| Sugar | Brown Sugar, Light | 0.15 kg (7.7%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11 % |
| Boil | Magnum | 5 g | 20 min | 11 % |
| Whirlpool | Citra | 10 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| gestwa | Ale | Slant | 1 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | skórka pomarańczy | 40 g | Boil | 10 min |
| Spice | owoce jałowca | 15 g | Boil | 0 min |

Notes

- słód ciemny ekstrahowany w wodzie o temp. pokojowej, dodawany w momencie podnoszenia temp. do wygrzewu.
Mar 14, 2016, 7:39 AM