

Pigmentododatni Książę

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **60**
- SRM **32.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (73.8%) | 80 % | 5 |
| Grain | Carahell | 0.6 kg (9.8%) | 77 % | 26 |
| Grain | Carafa II special | 0.5 kg (8.2%) | 70 % | 1150 |
| Grain | Biscuit Malt | 0.5 kg (8.2%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Magnat | 50 g | 60 min | 12.4 % |
| Dry Hop | Książęcy | 300 g | 7 day(s) | 8.3 % |

Yeasts

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