

# The Return of Darkness and Evil

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **68**
- SRM **30.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt        | 2.5 kg (59.5%) | 80.5 % | 2   |
| Grain | Pszeniczny                  | 0.5 kg (11.9%) | 85 %   | 4   |
| Grain | Płatki owsiane              | 0.4 kg (9.5%)  | 60 %   | 3   |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (7.1%)  | 74 %   | 788 |
| Grain | Weyermann - Chocolate Rye   | 0.2 kg (4.8%)  | 20 %   | 493 |
| Grain | Weyermann - Carared         | 0.3 kg (7.1%)  | 75 %   | 45  |

## Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | lunga        | 15 g   | 60 min   | 11.5 %     |
| Whirlpool | Simcoe Cryo  | 50 g   | 15 min   | 22.8 %     |
| Dry Hop   | Simcoe Cryo  | 50 g   | 3 day(s) | 25 %       |
| Dry Hop   | Moisaic Cryo | 25 g   | 3 day(s) | 25 %       |