

White Like Othello

- Gravity **16.8 BLG**
- ABV ---
- IBU **75**
- SRM **40**
- 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 **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (43.5%)	80.5 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (29%)	85 %	7
Grain	Weyermann - Light Munich Malt	1 kg (14.5%)	82 %	14
Grain	Oats, Flaked	0.4 kg (5.8%)	80 %	2
Grain	Chocolate Malt (UK)	0.25 kg (3.6%)	73 %	887
Grain	Weyermann - Dehusked Carafa III	0.25 kg (3.6%)	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	200 ml	Wyeast Labs