The Return of Darkness and Evil

- 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	Iunga	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 %