

Abonigger

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **67**
- SRM **27.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **69 C**, Time **30 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **69C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------|----------------|--------|------|
| Grain | Briess - Pilsen Malt | 5 kg (76.9%) | 80.5 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (7.7%) | 85 % | 5 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (7.7%) | 75 % | 3 |
| Grain | Extra black | 0.25 kg (3.8%) | 65 % | 1400 |
| Grain | Briess - Midnight Wheat Malt | 0.25 kg (3.8%) | 55 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Enigma (AUS) | 10 g | 60 min | 17.2 % |
| Boil | Enigma (AUS) | 15 g | 15 min | 17.2 % |
| Boil | Galaxy | 20 g | 15 min | 15 % |
| Boil | Enigma (AUS) | 25 g | 5 min | 17.2 % |
| Boil | Galaxy | 50 g | 5 min | 15 % |
| Boil | Nelson Sauvín | 50 g | 5 min | 11 % |
| Dry Hop | Enigma (AUS) | 50 g | 5 day(s) | 17.2 % |
| Dry Hop | Galaxy | 80 g | 5 day(s) | 15 % |

| | | | | |
|---------|------------------|------|----------|------|
| Dry Hop | Nelson Sauvignon | 50 g | 5 day(s) | 11 % |
|---------|------------------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish moss | 10 g | Boil | 15 min |