

Afroamerykanin

- Gravity **13.1 BLG**
- ABV ---
- IBU **96**
- SRM **37.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **8 %**
- Size with trub loss **7.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **9.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **9.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	1.5 kg (82%)	80.5 %	2.5
Grain	Słód pszeniczny Bestmalz	0.1 kg (5.5%)	82 %	5
Grain	Chit Malt	0.1 kg (5.5%)	50 %	2
Grain	Weyermann - Dehusked Carafa III	0.13 kg (7.1%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	8 g	70 min	15 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	El Dorado	5 g	15 min	15 %
Boil	Azacca	8 g	10 min	14 %
Boil	Amarillo	5 g	5 min	9.5 %
Boil	Azacca	10 g	5 min	14 %
Boil	El Dorado	8 g	5 min	15 %
Dry Hop	El Dorado	4 g	8 day(s)	15 %
Dry Hop	Azacca	7 g	8 day(s)	14 %

Dry Hop	Amarillo	5 g	8 day(s)	9.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	4 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	2 g	Boil	5 min