

# Codename Spaceslug

- Gravity **15.7 BLG**
- ABV ---
- IBU **71**
- SRM **49**
- 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **66.7 C**, Time **60 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 5.5 kg (83.3%) | 79 %  | 6    |
| Grain | Caramel/Crystal Malt - 10L  | 0.45 kg (6.8%) | 75 %  | 20   |
| Grain | Weyermann - Carafa II       | 0.45 kg (6.8%) | 70 %  | 850  |
| Grain | Black Barley (Roast Barley) | 0.2 kg (3%)    | 1 %   | 1400 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Simcoe  | 30 g   | 60 min   | 13.2 %     |
| Boil                | Cascade | 30 g   | 45 min   | 6 %        |
| Boil                | Simcoe  | 20 g   | 15 min   | 13.2 %     |
| Aroma (end of boil) | Cascade | 20 g   | 0 min    | 6 %        |
| Dry Hop             | Cascade | 100 g  | 5 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |