

Darkness NZ v1.1

- Gravity **17.6 BLG**
- ABV ---
- IBU **64**
- SRM **40**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (73.2%)	79 %	6
Grain	Strzegom Monachijski typ II	1 kg (12.2%)	79 %	16
Grain	Strzegom Karmel 300	0.5 kg (6.1%)	70 %	299
Grain	Melanoiden Malt	0.3 kg (3.7%)	80 %	39
Grain	Strzegom Barwiący	0.4 kg (4.9%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	15.3 %
Boil	Pacific Gem	20 g	5 min	15.3 %
Aroma (end of boil)	Kohatu	20 g	5 min	7.8 %
Dry Hop	kohatu	50 g	7 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis