

# Didnu Nuffin

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **33.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.3%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (26.7%)	79 %	22
Grain	Carafa II	0.25 kg (6.7%)	70 %	1100
Grain	Strzegom Karmel 300	0.5 kg (13.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	12.8 %
Boil	Mosaic	15 g	30 min	11.8 %
Boil	Chinook	10 g	15 min	12.8 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.8 %
Dry Hop	Chinook	25 g	4 day(s)	12.8 %
Dry Hop	Mosaic	25 g	4 day(s)	11.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min