

green choke I

- Gravity **16.1 BLG**
- ABV ---
- IBU **83**
- SRM **29.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

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

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (71.4%)	81 %	5
Grain	Viking Pale Ale malt	0.5 kg (7.1%)	80 %	5
Grain	Strzegom Pszeniczny	0.7 kg (10%)	81 %	6
Grain	Carafa II (special)	0.5 kg (7.1%)	70 %	812
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150
Grain	Strzegom Barwiący	0.1 kg (1.4%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	50 g	5 min	13.2 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	4 day(s)	13.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask fosforowy 80%	69 g	Mash	---
Water Agent	gips piwowarski	69 g	Mash	---

Notes

- Carafa II Special na ColdBrew
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