

# Hallertauer Dunkles Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **61**
- SRM **34.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Pilzneński           | 4 kg (89.9%)   | 81 %  | 4    |
| Grain | Extra black          | 0.2 kg (4.5%)  | 65 %  | 1400 |
| Grain | Weyermann - Carafa I | 0.15 kg (3.4%) | 70 %  | 690  |
| Grain | Jęczmień palony      | 0.1 kg (2.2%)  | 55 %  | 985  |

## Hops

| Use for    | Name    | Amount | Time     | Alpha acid |
|------------|---------|--------|----------|------------|
| Mash       | Cascade | 50 g   | 60 min   | 6 %        |
| First Wort | Cascade | 50 g   | 60 min   | 6 %        |
| Boil       | Cascade | 50 g   | 10 min   | 6 %        |
| Whirlpool  | Cascade | 50 g   | 0 min    | 6 %        |
| Dry Hop    | Cascade | 100 g  | 3 day(s) | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |