

Sagittarius A*

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **87**
- SRM **31.6**
- 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 **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **79C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Viking Malt	4 kg (83.3%)	79 %	6
Grain	Jęczmień Palony Strzegom	0.25 kg (5.2%)	10 %	1000
Grain	Fawcett - Pale Chocolate	0.3 kg (6.3%)	71 %	600
Sugar	Cukier kandyzowany	0.25 kg (5.2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	30 g	60 min	15.5 %
Whirlpool	Topaz	70 g	10 min	15.5 %
Dry Hop	Topaz	100 g	3 day(s)	15.5 %