

# SIRIUS DOUBLE BLACK IPA 2023 GH

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **77**
- SRM **26.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1759.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1620 liter(s)**
- Total mash volume **2160 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1620 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **679.5 liter(s)** of **76C** water or to achieve **1759.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	425 kg (78.7%)	80 %	5
Grain	Płatki owsiane	90 kg (16.7%)	85 %	3
Grain	Weyermann - Dehusked Carafa III	25 kg (4.6%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	3000 g	60 min	16 %
Aroma (end of boil)	Książęcy	3000 g	30 min	7 %
Dry Hop	Talus	10000 g	5 day(s)	13 %
Dry Hop	Simcoe	5000 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	10000 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Chlorek wapnia	500 g	Mash	60 min