

# WIO KONIKU

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **41**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale         | 4 kg (56.3%)  | 79 %  | 6    |
| Grain | Strzegom pszeniczny       | 1 kg (14.1%)  | 81 %  | 6    |
| Grain | Strzegom Wiedeński        | 1 kg (14.1%)  | 79 %  | 10   |
| Grain | Caraaroma                 | 0.5 kg (7%)   | 78 %  | 400  |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.2%) | 68 %  | 1202 |
| Grain | Strzegom Barwiący         | 0.3 kg (4.2%) | 68 %  | 1300 |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Equinox | 20 g   | 25 min   | 13.1 %     |
| Boil      | Mosaic  | 20 g   | 25 min   | 10 %       |
| Boil      | Citra   | 30 g   | 5 min    | 12 %       |
| Boil      | Mosaic  | 20 g   | 5 min    | 10 %       |
| Whirlpool | Citra   | 20 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic  | 20 g   | 20 min   | 10 %       |
| Dry Hop   | Citra   | 50 g   | 5 day(s) | 12 %       |
| Dry Hop   | Mosaic  | 40 g   | 5 day(s) | 10 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11 g   | Safale     |

## Notes

- Słody ciemne wrzucone na sam koniec zacierania.  
*Oct 5, 2017, 8:52 PM*