

13 Fade to Black

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **66**
- SRM **34.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.5%)	83 %	5
Grain	Weyermann - Carapils	0.5 kg (9.3%)	78 %	4
Grain	Weyermann - Carafa II special	0.3 kg (5.6%)	70 %	837
Grain	Castle Cafe	0.3 kg (5.6%)	75.5 %	480
Grain	Strzegom pszenica prażona	0.3 kg (5.6%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	5.7 %
Boil	Oktawia	20 g	50 min	5.7 %
Boil	Oktawia	20 g	40 min	5.7 %
Boil	Zula	50 g	15 min	8.3 %
Boil	Izabella	50 g	16 min	6.8 %
Dry Hop	Oktawia	50 g	3 day(s)	5.7 %
Dry Hop	Zula	50 g	3 day(s)	8.3 %

Dry Hop	Izabella	50 g	3 day(s)	6.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	150 ml	---

Notes

- woda wodociągi 32(16/16)_Light colored and hoppy
gips piwowarski 2/2

Słody palone dodane na wygrzew
Oct 12, 2021, 2:09 PM