

61. Czarny Kormoran

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **60**
- SRM **35.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **70 C**, Time **0 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **70C**
- Keep mash **3 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Monachijski typ II | 2 kg (33.9%) | 79 % | 22 |
| Grain | Viking Pale Ale malt | 3 kg (50.8%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 0.3 kg (5.1%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (5.1%) | 68 % | 1202 |
| Grain | Strzegom Barwiący | 0.3 kg (5.1%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 7 g | --- |

Notes

- Uwarzone 13.03.2021r.

7 dni burzliwej w temperaturze około 18oC, następnie 7 dni cichej w temperaturze 16-18oC. Podczas fermentacji cichej chmielenie na zimno, na 5 i 3 dni przed końcem po 15 g chmielu Citra.
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