

# A'la Darth Vader

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **30.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Soufflet	3.5 kg (78.8%)	80 %	6.5
Grain	Weyermann - Carafa Special II	0.35 kg (7.9%)	70 %	1100
Grain	Aromatic Malt BESTMALZ	0.18 kg (4.1%)	78 %	50
Sugar	Cukier kryształ	0.14 kg (3.2%)	80 %	3
Grain	Brown	0.07 kg (1.6%)	72 %	185
Grain	Carahell	0.2 kg (4.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	45 min	13.2 %
Boil	Simcoe	30 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	Fermentis