

# Belial

- Gravity **15.9 BLG**
- ABV ---
- IBU **78**
- SRM **40**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (50.6%)	79 %	6
Grain	Strzegom Monachijski typ II	3 kg (38%)	79 %	22
Grain	Strzegom Karmel 600	0.4 kg (5.1%)	68 %	601
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (3.8%)	73 %	1001
Grain	Castle Malting Chocolate	0.2 kg (2.5%)	75 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Aroma (end of boil)	Simcoe	25 g	30 min	11.4 %
Aroma (end of boil)	Cascade	25 g	25 min	6 %
Aroma (end of boil)	Cascade	15 g	15 min	6 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Simcoe	15 g	15 min	11.4 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Dry Hop	Cascade	60 g	5 day(s)	6 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Simcoe	10 g	5 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	300 ml	---