

# Black Rose

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **73**
- SRM **38.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (14.3%)	82 %	3.5
Grain	Kawowy 250	0.5 kg (7.1%)	77 %	250
Grain	Carafa® Special typ III	0.5 kg (7.1%)	65 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.5 %
Boil	Citra	10 g	20 min	13.5 %
Boil	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Citra	10 g	0 min	13.5 %
Dry Hop	Citra	20 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki róży cukrowej	250 g	Secondary	7 day(s)