

# Czarna Korona Mołdawii

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **47**
- SRM **49.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **61 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **15 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5 kg (69.8%)	80 %	16
Grain	Pszenica prażona	0.5 kg (7%)	70 %	1000
Grain	Black Castlemalting	0.12 kg (1.7%)	55 %	1350
Grain	Pszeniczny Czekoladowy	0.145 kg (2%)	73 %	1050
Grain	Jęczmień prażony	0.5 kg (7%)	55 %	1000
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	35 g	45 min	13 %
Boil	Saaz (Czech Republic)	28 g	15 min	4 %
Aroma (end of boil)	Hallertau Blanc	20 g	10 min	7.6 %
Aroma (end of boil)	East Kent Goldings	8 g	10 min	4.5 %
Dry Hop	Cascade	30 g	5 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	15 g	Mangrove Jack's
Safale US-05	Ale	Dry	15 g	Fermentis