

czarne

- Gravity **15.6 BLG**
- ABV ---
- IBU **57**
- SRM **40**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | Strzegom Pale Ale | 3 kg (51.7%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (34.5%) | 79 % | 22 |
| Grain | Caramunich Malt | 0.3 kg (5.2%) | 71.7 % | 110 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.2%) | 68 % | 1200 |
| Grain | Strzegom Barwiący | 0.2 kg (3.4%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 17 g | 60 min | 10 % |
| Boil | Challenger | 24 g | 60 min | 7 % |
| Boil | Perle | 27 g | 35 min | 7 % |
| Boil | Perle | 15 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 400 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | mech irlandzki | 5 g | Boil | 5 min |

Notes

- Słody ciemne (czekoladowy i barwiący) wsypać w 45 minucie zacierania
Nov 8, 2015, 10:42 AM