

# Czarny Wkręt II

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **28**
- SRM **62.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (52.6%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (17.5%)	80 %	4
Grain	Karmelowy Czerwony	0.5 kg (8.8%)	75 %	300
Grain	Żytni	0.3 kg (5.3%)	85 %	8
Grain	Strzegom pszenica prażona	0.4 kg (7%)	70 %	1000
Grain	Pszeniczny	0.2 kg (3.5%)	85 %	4
Grain	Żytni	0.3 kg (5.3%)	85 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Cascade	20 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

## Notes

- Zaciera 30 min 62\* + 40 min 67\* - brak wygrzewu.

Drożdże zadane w temp ok 5-10\*

Błąd- chmiele z grzania przelane do fermentora.

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- Blg ok 25

Start 29.12.2017

Stop burzliwa przewidziane po 10-14 dniach

Cicha 3 dni z Chmielem  
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