

Didnu Nuffin

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **63**
- SRM **33.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (53.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (26.7%) | 79 % | 22 |
| Grain | Carafa II | 0.25 kg (6.7%) | 70 % | 1100 |
| Grain | Strzegom Karmel 300 | 0.5 kg (13.3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 12.8 % |
| Boil | Mosaic | 15 g | 30 min | 11.8 % |
| Boil | Chinook | 10 g | 15 min | 12.8 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 11.8 % |
| Dry Hop | Chinook | 25 g | 4 day(s) | 12.8 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 11.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 2 g | Boil | 15 min |