

Hallertauer Dunkles Ale

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **61**
- SRM **34.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (89.9%)	81 %	4
Grain	Extra black	0.2 kg (4.5%)	65 %	1400
Grain	Weyermann - Carafa I	0.15 kg (3.4%)	70 %	690
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Cascade	50 g	60 min	6 %
First Wort	Cascade	50 g	60 min	6 %
Boil	Cascade	50 g	10 min	6 %
Whirlpool	Cascade	50 g	0 min	6 %
Dry Hop	Cascade	100 g	3 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis