

Najtmer

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **70**
- SRM **27.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|------|
| Grain | Pilzneński | 4 kg (61.5%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (15.4%) | 80 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (7.7%) | 78 % | 4 |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (7.7%) | 70 % | 1024 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 20 min | 13.2 % |
| Whirlpool | Mosaic | 50 g | 20 min | 10 % |
| Dry Hop | Simcoe | 70 g | 2 day(s) | 13.2 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP007 - Dry English Ale Yeast | Ale | Slant | 200 ml | White Labs |