

# Negrun

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **65**
- SRM **34.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.5%)	80 %	5
Grain	Viking Wheat Malt	1 kg (12.9%)	83 %	5
Grain	dekstrynowy	0.3 kg (3.9%)	80 %	2
Grain	Carafa II	0.5 kg (6.5%)	70 %	1100
Grain	Carahell	0.45 kg (5.8%)	77 %	26
Grain	Płatki pszeniczne	0.5 kg (6.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	18.5 %
Boil	Ahtanum	20 g	20 min	4.4 %
Whirlpool	Cascade	20 g	30 min	5.5 %
Dry Hop	Centennial	30 g	3 day(s)	4.7 %
Dry Hop	Ahtanum	10 g	3 day(s)	4.4 %
Dry Hop	Cascade	70 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis