

# Nyx

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **60**
- SRM **35.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.64 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Viking Barwiący	0.5 kg (9.1%)	65 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	60 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Nelson Sauvín	30 g	5 min	11 %
Dry Hop	Nelson Sauvín	30 g	2 day(s)	11 %
Dry Hop	Mosaic	35 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---