

SIRIUS DOUBLE BLACK IPA 2023 GH

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **77**
- SRM **26.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1759.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1620 liter(s)**
- Total mash volume **2160 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1620 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **679.5 liter(s)** of **76C** water or to achieve **1759.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 425 kg (78.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 90 kg (16.7%) | 85 % | 3 |
| Grain | Weyermann - Dehusked Carafa III | 25 kg (4.6%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|---------|----------|------------|
| Boil | Warrior | 3000 g | 60 min | 16 % |
| Aroma (end of boil) | Książęcy | 3000 g | 30 min | 7 % |
| Dry Hop | Talus | 10000 g | 5 day(s) | 13 % |
| Dry Hop | Simcoe | 5000 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|----------|------------|
| US-05 | Ale | Slant | 10000 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Chlorek wapnia | 500 g | Mash | 60 min |