

## Sour black ale

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- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **21.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19.1 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (83.7%)	80 %	5
Grain	Black Barley (Roast Barley)	0.28 kg (5.9%)	55 %	985
Grain	Strzegom Bursztynowy	0.5 kg (10.5%)	70 %	49

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	20 min	6.65 %
Dry Hop	Sybilla	50 g	5 day(s)	3.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar