

## US darkness

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- Gravity **13 BLG**
- ABV ---
- IBU **79**
- SRM **40**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **34.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

### Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **34.7 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale          | 1 kg (15.4%)  | 79 %  | 6    |
| Grain | Strzegom Pilzneński        | 1 kg (15.4%)  | 80 %  | 4    |
| Grain | Strzegom Wiedeński         | 3 kg (46.2%)  | 79 %  | 10   |
| Grain | Weyermann - Carafa III     | 0.5 kg (7.7%) | 70 %  | 1300 |
| Grain | Żytni                      | 0.5 kg (7.7%) | 85 %  | 8    |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.7%) | 80 %  | 6    |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Citra             | 20 g   | 50 min | 13.5 %     |
| Boil                | Mosaic            | 20 g   | 45 min | 12 %       |
| Boil                | Cascade           | 20 g   | 40 min | 8.1 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 48 g   | 35 min | 3.6 %      |
| Aroma (end of boil) | Citra             | 6 g    | 30 min | 13.5 %     |
| Aroma (end of boil) | Mosaic            | 6 g    | 25 min | 12 %       |
| Aroma (end of boil) | Cascade           | 6 g    | 20 min | 8.1 %      |

### Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale         | Dry         | 11.5 g        | Safale            |

### **Extras**

| <b>Type</b> | <b>Name</b>    | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|----------------|---------------|----------------|-------------|
| Fining      | mech irlandzki | 5 g           | Boil           | 15 min      |