

Czarny ląd

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **66**
- SRM **35.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (75%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (12.5%)	79 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.3%)	73 %	1001
Grain	Weyermann - Dehusked Carafo III	0.25 kg (3.1%)	70 %	1024
Sugar	Cukier	0.25 kg (3.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Simcoe	15 g	60 min	13.2 %
Boil	Simcoe	35 g	5 min	13.2 %
Whirlpool	Simcoe	100 g	30 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	150 ml	Wyeast Labs
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