

Dark SPACE

- Gravity **18.6 BLG**
- ABV ---
- IBU **75**
- SRM **33.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Golden Promise	5 kg (85.5%)	81 %	4
Grain	Briess - Caramel Vienne Malt 20L	0.5 kg (8.5%)	78 %	39
Grain	Special B Malt	0.1 kg (1.7%)	65.2 %	315
Grain	Briess - Midnight Wheat Malt	0.25 kg (4.3%)	55 %	1084

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	10 g	60 min	14.8 %
Boil	Pacific Jade	40 g	30 min	14.8 %
Boil	Ahtanum	28 g	10 min	3.4 %
Boil	Pacific Jade	19 g	5 min	14.8 %
Whirlpool	Centennial	40 g	50 min	8.5 %
Whirlpool	Ahtanum	27 g	50 min	3.4 %
Whirlpool	Equinox	30 g	50 min	13.1 %
Dry Hop	Centennial	30 g	3 day(s)	8.5 %
Dry Hop	Sorachi Ace	50 g	3 day(s)	12.5 %
Dry Hop	Equinox	20 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Slant	200 ml	White Labs