

# Darkness NZ

---

- Gravity **17 BLG**
- ABV ---
- IBU **66**
- SRM **40**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (63.3%)	79 %	6
Grain	Weyermann - Melanoiden Malt	1 kg (12.7%)	81 %	53
Grain	Strzegom Monachijski typ II	1 kg (12.7%)	79 %	16
Grain	Strzegom Barwiący	0.4 kg (5.1%)	68 %	1300
Grain	Caramunich Malt	0.5 kg (6.3%)	71.7 %	110

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	15.3 %
Boil	Pacific Gem	20 g	5 min	15.3 %
Boil	Kohatu	20 g	5 min	7.8 %
Dry Hop	kohatu	50 g	7 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis