

DarkSide of Hops

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **70**
- SRM **33.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **67 C**, Time **30 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **67C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|------|
| Grain | Pilzneński | 5 kg (75.2%) | 81 % | 4 |
| Grain | Carahell | 0.5 kg (7.5%) | 77 % | 26 |
| Grain | Strzegom Barwiący | 0.5 kg (7.5%) | 68 % | 1300 |
| Grain | Biscuit Malt | 0.25 kg (3.8%) | 79 % | 45 |
| Grain | Płatki pszeniczne | 0.4 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | lunga | 60 g | 60 min | 9.5 % |
| Boil | HBC 472 | 15 g | 15 min | 9.3 % |
| Boil | HBC 472 | 15 g | 5 min | 9.3 % |
| Aroma (end of boil) | HBC 472 | 20 g | 5 min | 9.3 % |
| Whirlpool | HBC 472 | 20 g | 30 min | 9.3 % |
| Dry Hop | HBC 472 | 30 g | 3 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 2 g | Boil | 60 min |
| Water Agent | Chlorekwapnia | 0.5 g | Boil | 60 min |

Notes

- Woda "Oaza" z Biedry:

HCO - 220

SO - 36

Cl - 3

Ca - 41

Mg - 24

Na - 9

K - 2

Stosunek Cl/SO = 15/92 mg/l

*Słody ciemne w 5 litrach wody cooldbrew - 2dni

Przefiltrowana, ciecz użyta do wyśładzania

Sep 2, 2018, 4:31 PM