

# Siostra Burzy (Black IPA 14,7°Blg - homebrewing.pl)

- Gravity **16.6 BLG**
- ABV ---
- IBU **62**
- SRM **29.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (88%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.25 kg (4%)	68 %	400
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4%)	79 %	130
Grain	Strzegom Barwiący	0.25 kg (4%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Aroma (end of boil)	Centennial	30 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	50 g	1 min	10 %
Dry Hop	Simcoe	70 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale