

# WIECZOROWĄ PORĄ

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **25.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **65 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.8%)	79 %	16
Grain	Płatki owsiane	0.4 kg (5.5%)	85 %	3
Grain	Black (Patent) Malt	0.25 kg (3.4%)	55 %	1350
Grain	Cara-Pils/Dextrine	0.35 kg (4.8%)	72 %	4
Grain	Carafa	0.25 kg (3.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	50 min	13 %
Boil	Citra	25 g	30 min	12 %
Boil	Amarillo	25 g	15 min	9.5 %
Boil	Citra	15 g	5 min	12 %
Boil	Amarillo	15 g	5 min	9.5 %
Dry Hop	Citra	60 g	3 day(s)	12 %
Dry Hop	Amarillo	60 g	3 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	22 g	Fermentis

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	mech irlandzki	5 g	Boil	10 min