

WIO KONIKU II

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **38**
- SRM **38.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (57.1%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1 kg (14.3%) | 81 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (14.3%) | 79 % | 10 |
| Grain | Caraaroma | 0.5 kg (7.1%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (4.3%) | 68 % | 1202 |
| Grain | Strzegom Barwiący | 0.2 kg (2.9%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Equinox | 20 g | 20 min | 13.1 % |
| Boil | Citra | 30 g | 5 min | 12 % |
| Boil | Mosaic | 30 g | 5 min | 10 % |
| Whirlpool | Citra | 20 g | 20 min | 12 % |
| Whirlpool | Mosaic | 20 g | 20 min | 10 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale | Dry | 11 g | Safale |