

## #2 à la scooby\_brew DARTH VADER 26 I.

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **45**
- SRM **28.5**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6.19 kg (82%)	81 %	4
Grain	Biscuit Malt 50 EBC	0.31 kg (4.1%)	79 %	50
Grain	Strzegom Karmel 150	0.12 kg (1.6%)	75 %	150
Grain	Carafa II	0.31 kg (4.1%)	70 %	1150
Słody ciemne daj albo pod koniec albo na początku zacierania.				
Grain	Słód barwiący Carafa® Special typ I	0.31 kg (4.1%)	--- %	900
Sugar	cukier brązowy	0.31 kg (4.1%)	--- %	---
Cukier dodać na koniec gotowania				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30.95 g	60 min	10.4 %
albo 40 g Marynki				
Boil	Cascade	30.95 g	45 min	6.9 %
Boil	Fuggle	30.95 g	15 min	4 %
albo Fuggle albo E.K. Goldings				
Boil	Cascade PL	30.95 g	0 min	4.5 %

Dry Hop	Cascade	61.9 g	7 day(s)	6.9 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	13 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloe T	1.25 g	Boil	5 min
Other	Cukier brązowy	310 g	Boil	6 min

## Notes

- Poniżej ten przepis na którym bazowałem, pochodzi ze strony:  
<https://www.piwo.org/forums/topic/3877-darth-vader-black-ipa-cascadian-dark-ale/>

Ta sama receptura "po polsku":

DARTH VADER BLACK IPA

Warka: 21 l

Goryczka: 66 IBU

Kolor: 38 SRM

OG: 17 Blg

Słody:

5 kg Pils

100 g karmelowy jasny 180 EBC

0,5 kg Carafa II Special (bez łusek)

0,25 kg Special Roast (albo Biscuit, Victory lub Toasted)

0,25 kg cukier brązowy (albo cukier kuchenny)

Chmiele:

25 g Centennial (albo 40 g Marynki), 60 min

25 g Cascade 45 min

25 g Willamette 15 min (albo Fuggle albo E.K. Goldings)

25 g Cascade 0 min

50 g Cascade na zimno

Drożdże: US-05

Zacieranie: 66°C 60 min (albo na "wytrawnie")  
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