

# A'la Darth Vader

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **72**
- SRM **30.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC  |
|-------|-------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Soufflet    | 3.5 kg (78.8%) | 80 %  | 6.5  |
| Grain | Weyermann - Carafa Special II | 0.35 kg (7.9%) | 70 %  | 1100 |
| Grain | Aromatic Malt BESTMALZ        | 0.18 kg (4.1%) | 78 %  | 50   |
| Sugar | Cukier kryształ               | 0.14 kg (3.2%) | 80 %  | 3    |
| Grain | Brown                         | 0.07 kg (1.6%) | 72 %  | 185  |
| Grain | Carahell                      | 0.2 kg (4.5%)  | 77 %  | 26   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 20 g   | 45 min   | 13.2 %     |
| Boil                | Simcoe | 30 g   | 30 min   | 13.2 %     |
| Aroma (end of boil) | Simcoe | 20 g   | 0 min    | 13.2 %     |
| Dry Hop             | Simcoe | 100 g  | 2 day(s) | 13.2 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 100 ml | Fermentis  |