

Belial

- Gravity **15.9 BLG**
- ABV ---
- IBU **78**
- SRM **40**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (50.6%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 3 kg (38%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.4 kg (5.1%) | 68 % | 601 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (3.8%) | 73 % | 1001 |
| Grain | Castle Malting Chocolate | 0.2 kg (2.5%) | 75 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Simcoe | 25 g | 30 min | 11.4 % |
| Aroma (end of boil) | Cascade | 25 g | 25 min | 6 % |
| Aroma (end of boil) | Cascade | 15 g | 15 min | 6 % |
| Aroma (end of boil) | Citra | 15 g | 15 min | 12 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 11.4 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Dry Hop | Cascade | 60 g | 5 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 300 ml | --- |