

Codename Spaceslug

- Gravity **15.7 BLG**
- ABV ---
- IBU **71**
- SRM **49**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66.7 C**, Time **60 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **66.7C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 5.5 kg (83.3%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.45 kg (6.8%) | 75 % | 20 |
| Grain | Weyermann - Carafa II | 0.45 kg (6.8%) | 70 % | 850 |
| Grain | Black Barley (Roast Barley) | 0.2 kg (3%) | 1 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 13.2 % |
| Boil | Cascade | 30 g | 45 min | 6 % |
| Boil | Simcoe | 20 g | 15 min | 13.2 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Dry Hop | Cascade | 100 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |