

Dark Ale 13 BLG z hoomebeer

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **96**
- SRM **29.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **38.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **31.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	6.25 kg (86.2%)	79 %	22
Grain	Strzegom Karmel 200	0.2 kg (2.8%)	70 %	200
Grain	Jęczmień prażony	0.5 kg (6.9%)	70 %	985
Grain	strzegom red ale	0.2 kg (2.8%)	72 %	70
Grain	Strzegom Karmel 150	0.1 kg (1.4%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	60 g	60 min	17.7 %
Boil	Aurora	30 g	10 min	8.8 %
Boil	Tradition	30 g	0 min	5.5 %