

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 % |