

Darkness NZ v1.1

- Gravity **17.6 BLG**
- ABV ---
- IBU **64**
- SRM **40**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **32.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

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

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 6 kg (73.2%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ II | 1 kg (12.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.1%) | 70 % | 299 |
| Grain | Melanoiden Malt | 0.3 kg (3.7%) | 80 % | 39 |
| Grain | Strzegom Barwiący | 0.4 kg (4.9%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 50 g | 60 min | 15.3 % |
| Boil | Pacific Gem | 20 g | 5 min | 15.3 % |
| Aroma (end of boil) | Kohatu | 20 g | 5 min | 7.8 % |
| Dry Hop | kohatu | 50 g | 7 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |