

# Darkness USA

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- Gravity **17.9 BLG**
- ABV ---
- IBU **82**
- SRM **39.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- 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 | Pilzneński                 | 6 kg (75.9%)  | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (6.3%) | 79 %  | 16  |
| Grain | Strzegom Karmel 300        | 0.3 kg (3.8%) | 70 %  | 299 |
| Grain | Carahell                   | 0.5 kg (6.3%) | 77 %  | 26  |
| Grain | Carafa II                  | 0.6 kg (7.6%) | 70 %  | 812 |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Magnum                 | 50 g   | 60 min   | 13.5 %     |
| Boil      | Columbus/Tomahawk/Zeus | 25 g   | 60 min   | 15.5 %     |
| Whirlpool | Mosaic                 | 30 g   | 0 min    | 10 %       |
| Whirlpool | Columbus/Tomahawk/Zeus | 25 g   | 0 min    | 15.5 %     |
| Dry Hop   | Mosaic                 | 20 g   | 8 day(s) | 10 %       |

## Yeasts

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