

# Darth Sidious

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **76**
- SRM **46.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type   | Name                 | Amount         | Yield | EBC  |
|--|----------------------|----------------|-------|------|
| Grain  | Pale Ale Soufflet    | 6.5 kg (76.5%) | 80 %  | 7    |
| Grain  | Płatki pszeniczne    | 0.5 kg (5.9%)  | 85 %  | 3    |
| Grain  | Pale Ale Cookie      | 0.5 kg (5.9%)  | 80 %  | 25   |
| Grain  | Barwiący Obłuszczony | 0.5 kg (5.9%)  | 1 %   | 1300 |
| Coldbrew przez 4dni, wywar dodany do wysładzania                                   |                      |                |       |      |
| Grain  | Carafa Special 2     | 0.5 kg (5.9%)  | 1 %   | 1100 |
| Cold brew, już po zadaniu drożdzy kolor był nieystarczający, dodano wywar na cichą |                      |                |       |      |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 70 g   | 60 min   | 12 %       |
| Boil                | Simcoe     | 25 g   | 5 min    | 11.5 %     |
| Boil                | Centennial | 25 g   | 5 min    | 8.3 %      |
| Aroma (end of boil) | Simcoe     | 25 g   | 1 min    | 11.5 %     |
| Aroma (end of boil) | Centennial | 25 g   | 1 min    | 8.3 %      |
| Dry Hop             | Simcoe     | 25 g   | 7 day(s) | 11.5 %     |
| Dry Hop             | Centennial | 25 g   | 7 day(s) | 8.3 %      |

|         |            |      |          |        |
|---------|------------|------|----------|--------|
| Dry Hop | Cascade    | 25 g | 7 day(s) | 9 %    |
| Dry Hop | Simcoe     | 25 g | 4 day(s) | 11.5 % |
| Dry Hop | Centennial | 25 g | 4 day(s) | 8.3 %  |
| Dry Hop | Cascade    | 25 g | 4 day(s) | 9 %    |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP008 - East Coast Ale Yeast | Ale  | Slant | 150 ml | White Labs |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Siarczan wapnia | 3 g    | Boil    | 60 min |
| Water Agent | Cynk + odżywka  | 1 g    | Boil    | 30 min |

## Notes

- Woda z biedry 1  
*Jul 15, 2020, 11:45 PM*