

Escape to the void

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **78**
- SRM **35.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (85.1%) | 79 % | 6 |
| Grain | Strzegom Karmel 300 | 0.3 kg (6.4%) | 70 % | 300 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.3%) | 68 % | 1200 |
| Grain | Weyermann - Carafa III | 0.15 kg (3.2%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Bravo | 25 g | 60 min | 13.7 % |
| Boil | Eureka! | 20 g | 15 min | 18 % |
| Whirlpool | Citra | 20 g | 20 min | 13.5 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 13.5 % |
| Dry Hop | Eureka! | 20 g | 2 day(s) | 18 % |

Yeasts

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