

## Escape to the void

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- 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