

Gangsta

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **51**
- SRM **31.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **69 C**, Time **90 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (62.4%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.6 kg (11%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.6 kg (11%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.1 kg (1.8%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (3.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.45 kg (8.3%) | 55 % | 985 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (1.8%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 35 g | 60 min | 10.5 % |
| Boil | Mosaic | 50 g | 5 min | 10 % |
| Boil | Citra | 50 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 100 ml | Danstar |

Notes

- Duża ilość różnych słodów wynika z czyszczenia magazynu
Piwo ma być raczej sesyjne, więc dla złagodzenia gorycznik zmiękczyć wodę rozrabiając standardową Oazę z destylowaną w stosunku 2:1
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