

# NightFly

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **29**
- SRM **35.8**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (64.3%)	80 %	5
Grain	Płatki owsiane	1 kg (14.3%)	60 %	3
Grain	Słód owsiany Fawcett	1 kg (14.3%)	61 %	5
Grain	Carafa III	0.3 kg (4.3%)	70 %	1034
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Aroma (end of boil)	Mosaic	30 g	5 min	10 %
Dry Hop	X13459	50 g	7 day(s)	6.2 %
Dry Hop	Sabro	50 g	7 day(s)	15 %
Dry Hop	Nectaron	25 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	Lallemand
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## Notes

- X13459 na burzliwą, Sabro i Nectaron na cichą, 8-10 ml chlorku wapnia do wody do zacierania  
*Jun 7, 2023, 12:30 PM*