

8exam

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **55**
- SRM **30.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	0.7 kg (22.2%)	80 %	4
Grain	Briess - Wheat Malt, White	2 kg (63.5%)	85 %	5
Grain	Carafa III	0.3 kg (9.5%)	70 %	1400
Grain	Black Barley (Roast Barley)	0.15 kg (4.8%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	20 min	8.3 %
Boil	Rody hodowlane 2/20	50 g	10 min	9.3 %
Aroma (end of boil)	Zibi	50 g	0 min	11.3 %
Dry Hop	Rody hodowlane 220	50 g	1 day(s)	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda kranowa.
Ph 5,4 zbite kwasem mlekowym

Jęczmień palony do wysładzania.
Whirlock 10 min.

Fermentacja ciśnieniowa

19 st. - 7 dni
20 st. 5 dni
potem cold crash
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