

#41 Dark Ale BA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **63**
- SRM **22.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (41.7%)	79 %	6
Grain	Żytni	1 kg (20.8%)	85 %	8
Grain	Wędzony bukiem Viking Malt	1 kg (20.8%)	82 %	10
Grain	Simpsons - Crystal Dark	0.3 kg (6.3%)	74 %	158
Grain	Special B Malt	0.2 kg (4.2%)	65.2 %	315
Grain	Black of black	0.2 kg (4.2%)	75 %	500
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	11.5 %
Boil	Simcoe	20 g	10 min	11.5 %
Boil	Azacca	30 g	10 min	13.1 %
Whirlpool	Azacca	30 g	0 min	13.1 %
Whirlpool	Amarillo	20 g	0 min	7.1 %
Dry Hop	Azacca	40 g	4 day(s)	13.1 %
Dry Hop	Amarillo	30 g	4 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	10 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe amerykańskie	50 g	Secondary	14 day(s)