

# Abonigger

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **67**
- SRM **27.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **69 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **30 min** at **69C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (76.9%)	80.5 %	2
Grain	Briess - Wheat Malt, White	0.5 kg (7.7%)	85 %	5
Adjunct	Pszenica niesłodowana	0.5 kg (7.7%)	75 %	3
Grain	Extra black	0.25 kg (3.8%)	65 %	1400
Grain	Briess - Midnight Wheat Malt	0.25 kg (3.8%)	55 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	17.2 %
Boil	Enigma (AUS)	15 g	15 min	17.2 %
Boil	Galaxy	20 g	15 min	15 %
Boil	Enigma (AUS)	25 g	5 min	17.2 %
Boil	Galaxy	50 g	5 min	15 %
Boil	Nelson Sauvín	50 g	5 min	11 %
Dry Hop	Enigma (AUS)	50 g	5 day(s)	17.2 %
Dry Hop	Galaxy	80 g	5 day(s)	15 %

Dry Hop	Nelson Sauvignon	50 g	5 day(s)	11 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish moss	10 g	Boil	15 min