

# Dark soul of the Forest

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **46**
- SRM **59**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **3 %**
- Size with trub loss **57.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **2 %/h**
- Boil size **60 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **44.4 liter(s)**
- Total mash volume **62.9 liter(s)**

## Steps

- Temp **60 C**, Time **20 min**
- Temp **66.6 C**, Time **60 min**
- Temp **72.2 C**, Time **30 min**

## Mash step by step

- Heat up **44.4 liter(s)** of strike water to **68.3C**
- Add grains
- Keep mash **20 min** at **60C**
- Keep mash **60 min** at **66.6C**
- Keep mash **30 min** at **72.2C**
- Sparge using **34.1 liter(s)** of **76C** water or to achieve **60 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (27%)	80 %	4
Grain	monachijski jasny	5 kg (27%)	80 %	16
Grain	Słód owsiany Fawcett	3 kg (16.2%)	61 %	5
Grain	Viking Barwiący	1 kg (5.4%)	65 %	1400
Grain	Strzegom Czekoladowy ciemny	2 kg (10.8%)	68 %	1200
Grain	Strzegom Wiedeński	2.5 kg (13.5%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	50 g	60 min	15 %
Aroma (end of boil)	Sybilla	30 g	30 min	3.5 %
Aroma (end of boil)	Citra	50 g	15 min	12 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	irlandzki mech	10 g	Boil	15 min
Water Agent	gips piwowarski	8 g	Mash	90 min

## Notes

- Wszystkie słydy oprócz barwiącego dodac na początku do 60 stopni powoli aby temperatura nie spadła poniżej 55 stopni. Barwiacy dodajemy po osiągnięciu temperatury 72,3 stopnia  
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