

## Escape to the void

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **80**
- SRM **36.1**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 4 kg (85.1%)   | 79 %  | 6    |
| Grain | Strzegom Karmel 300         | 0.3 kg (6.4%)  | 70 %  | 300  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (5.3%) | 68 %  | 1200 |
| Grain | Weyermann - Carafa III      | 0.15 kg (3.2%) | 70 %  | 1024 |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Bravo   | 25 g   | 60 min   | 13.7 %     |
| Boil      | Eureka! | 20 g   | 15 min   | 18 %       |
| Whirlpool | Citra   | 20 g   | 20 min   | 13.5 %     |
| Dry Hop   | Citra   | 30 g   | 4 day(s) | 13.5 %     |
| Dry Hop   | Eureka! | 20 g   | 2 day(s) | 18 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |