

I am Ali

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **31.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.5 kg (83.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.6%) | 75 % | 150 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (4.5%) | 74 % | 788 |
| Grain | Weyermann - Carafa III | 0.3 kg (4.5%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Iunga | 10 g | 60 min | 11 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Mosaic | 15 g | 30 min | 10 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.5 % |
| Dry Hop | Mosaic | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Gozdawa West Coast | Ale | Slant | 150 ml | --- |

Notes

- 65,5 °C - przez 60 minut. UWAGA! Tylko sód Pale ale.
78 °C - przez 5 minut mash-outu - sód ciemne
Mar 21, 2017, 11:51 AM