

kalkulator

- Gravity **16.8 BLG**
- ABV ---
- IBU ---
- SRM **29.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **7 %**
- Size with trub loss **51.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **61.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **45.8 liter(s)**
- Total mash volume **61 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **45.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **30.9 liter(s)** of **76C** water or to achieve **61.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 11 kg (70.3%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 1 kg (6.4%) | 78 % | 4 |
| Grain | Płatki jęczmienne | 1 kg (6.4%) | 60 % | 3 |
| Grain | viking Pszeniczny jasny | 1 kg (6.4%) | 85 % | 4 |
| Grain | Carafa III special | 1 kg (6.4%) | 70 % | 1034 |
| Grain | barwiący | 0.25 kg (1.6%) | 55 % | 985 |
| Sugar | cukier brązowy | 0.4 kg (2.6%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 400 ml | Fermentis |