

# The Return of Darkness and Evil

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **68**
- SRM **30.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (59.5%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (11.9%)	85 %	4
Grain	Płatki owsiane	0.4 kg (9.5%)	60 %	3
Grain	Weyermann - Chocolate Wheat	0.3 kg (7.1%)	74 %	788
Grain	Weyermann - Chocolate Rye	0.2 kg (4.8%)	20 %	493
Grain	Weyermann - Carared	0.3 kg (7.1%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11.5 %
Whirlpool	Simcoe Cryo	50 g	15 min	22.8 %
Dry Hop	Simcoe Cryo	50 g	3 day(s)	25 %
Dry Hop	Moisaic Cryo	25 g	3 day(s)	25 %