

# WIO KONIKU II

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **38**
- SRM **38.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Strzegom pszeniczny	1 kg (14.3%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10
Grain	Caraaroma	0.5 kg (7.1%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.3%)	68 %	1202
Grain	Strzegom Barwiący	0.2 kg (2.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	20 min	13.1 %
Boil	Citra	30 g	5 min	12 %
Boil	Mosaic	30 g	5 min	10 %
Whirlpool	Citra	20 g	20 min	12 %
Whirlpool	Mosaic	20 g	20 min	10 %
Dry Hop	Citra	50 g	5 day(s)	12 %
Dry Hop	Mosaic	50 g	5 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11 g	Safale