

BLACK VIP SH GALAXY

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **77**
- SRM **25.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (80.6%)	85 %	7
Grain	Strzegom Monachijski typ II	0.5 kg (8.1%)	79 %	22
Grain	Carafa III	0.4 kg (6.5%)	70 %	1034
Grain	Pszeniczny	0.3 kg (4.8%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	14.5 %
Boil	Galaxy	30 g	15 min	14.5 %
Boil	Galaxy	40 g	7 min	14.5 %
Dry Hop	Galaxy	100 g	7 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	mech	5 g	Boil	15 min

Notes

- Carafa - namaczanie na zimno przez 24h. 4 litry wody na 1 kg słodu. Potem do gotowania na ostatnie 15 minut.
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