

13# New Zealand Black IPA 16 Blg

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **98**
- SRM **29.6**
- 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 **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.15 kg (50.8%)	80 %	6
Grain	Strzegom Wiedeński	1.2 kg (19.4%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.1%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.45 kg (7.3%)	75 %	30
Grain	Carafa III	0.5 kg (8.1%)	70 %	1034
Grain	Płatki pszeniczne	0.4 kg (6.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Boil	Pacific Gem	15 g	45 min	15.3 %
Boil	Pacific Gem	15 g	30 min	15.3 %
Boil	Waimea	20 g	15 min	14.3 %
Boil	Pacific Gem	20 g	10 min	15.3 %
Boil	Waimea	30 g	5 min	14.3 %
Dry Hop	Waimea	100 g	3 day(s)	14.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar