

BLACK IPA #1

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **30.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pilsner malt | 5 kg (86.2%) | 82 % | 4 |
| Grain | Weyermann - Carafa II | 0.5 kg (8.6%) | 70 % | 1100 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.4%) | 81 % | 53 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| Boil | Centennial | 30 g | 60 min | 10 % |
| Boil | Cascade | 50 g | 45 min | 5.8 % |
| Boil | Willamette | 30 g | 15 min | 5 % |
| Dry Hop | Cascade | 50 g | 2 day(s) | 6 % |
| First Wort | Cukier | 15 g | 60 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |