

# BLACK IPA

- Gravity **20.2 BLG**
- ABV ---
- IBU **80**
- SRM **58.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **29.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (51.3%)	79 %	6
Grain	Weyermann - Barke Munich	1 kg (10.3%)	78 %	17
Grain	Carafa III Special	0.5 kg (5.1%)	70 %	1300
Grain	Weyermann - Abbey Malt	0.5 kg (5.1%)	75 %	50
Grain	Cara Gold Castlemalting	1 kg (10.3%)	78 %	120
Grain	Oats, Flaked	0.5 kg (5.1%)	80 %	2
Grain	Viking Pilsner malt	1 kg (10.3%)	82 %	4
Grain	Jęczmień palony	0.25 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Boil	Mosaic	30 g	45 min	10 %
Boil	Marynka	5 g	30 min	10 %
Boil	Lublin (Lubelski)	10 g	30 min	4 %
Boil	Mosaic	30 g	15 min	10 %

Boil	Cascade	30 g	5 min	6 %
Boil	Equinox	30 g	5 min	13.1 %
Aroma (end of boil)	Mosaic	60 g	5 min	10 %
Dry Hop	Nelson Sauvin	100 g	10 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-5	Ale	Dry	23 g	---