

Black IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **80**
- SRM **21.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (52.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1 kg (26.1%) | 79 % | 22 |
| Grain | Pszeniczny | 0.25 kg (6.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (10.4%) | 85 % | 3 |
| Grain | Weyermann - Dehusked Carafa III | 0.18 kg (4.7%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|----------|------------|
| First Wort | Chinook | 30 g | 60 min | 13 % |
| Boil | Simcoe | 10 g | 15 min | 13.2 % |
| Boil | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Mosaic | 20 g | 0 min | 10 % |
| Whirlpool | Simcoe | 20 g | 0 min | 13.2 % |
| Dry Hop | Mosaic | 30 g | 2 day(s) | 10 % |
| Dry Hop | Simcoe | 30 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |