

Black IPA 18 CP

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **94**
- SRM **27.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.75 kg (82.7%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (2.9%)	75 %	30
Grain	Strzegom Monachijski typ II	0.5 kg (7.2%)	79 %	22
Grain	Weyermann - Carafa II special	0.3 kg (4.3%)	70 %	837
Grain	Strzegom pszenica prażona	0.2 kg (2.9%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17.5 g	90 min	15.5 %
Boil	Chinook	25 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	17.5 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	20 min	15.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Cascade	20 g	1 min	6 %
Dry Hop	Ahtanum	25 g	3 day(s)	5 %
Dry Hop	Cascade	20 g	3 day(s)	6 %

Dry Hop	Centennial	10 g	3 day(s)	10.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %