

## Black IPA 2.0

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **74**
- SRM **30.1**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.6 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.5 kg (15.4%)	80 %	4
Grain	Słód Caramunich Typ II Weyermann	0.05 kg (1.5%)	73 %	120
Grain	Weyermann - Carafa II	0.25 kg (7.7%)	70 %	1100
Grain	Biscuit Malt	0.125 kg (3.8%)	79 %	45
Sugar	Brown Sugar, Light	0.125 kg (3.8%)	100 %	16
Grain	Viking Pale Ale malt	2.2 kg (67.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	45 min	14.5 %
Whirlpool	Azacca	30 g	20 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	80 ml	Fermentum Mobile