

## 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 |