

Black IPA#2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **64**
- SRM **35.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **15.9 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	2.5 kg (35%)	80 %	5
Grain	Pale Ale optima	2.8 kg (39.2%)	81.6 %	7
Grain	Pilzneński optima	0.8 kg (11.2%)	82.6 %	4
Grain	Weyermann - Carapils	0.35 kg (4.9%)	78 %	4
Grain	Carafa III special	0.3 kg (4.2%)	65 %	1400
Adjunct	jeczmien palony, czrafa 3 s na zimno	0.4 kg (5.6%)	1 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12.8 %
Boil	Simcoe	15 g	20 min	13.1 %
Boil	Mosaic	15 g	20 min	12.4 %
Boil	Cascade	15 g	20 min	6.9 %
Boil	Mosaic	15 g	3 min	12.4 %
Boil	Simcoe	15 g	3 min	13.1 %
Boil	Cascade	15 g	3 min	6.9 %
Boil	Simcoe	20 g	3 min	13.1 %

Boil	Cascade	20 g	3 min	6.9 %
Boil	Mosaic	20 g	3 min	12.4 %
Dry Hop	Cascade,	30 g	4 day(s)	12.4 %
Dry Hop	Simcoe	40 g	4 day(s)	10 %
Dry Hop	Citra	25 g	4 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
sds	Ale	Liquid	1100 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	10 min