

# Black IPA 2022\_04

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **18.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **61 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Briess - Carapils Malt	0.5 kg (7.1%)	74 %	3
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	Carafa	0.5 kg (7.1%)	70 %	664
Grain	płatki jęczmienne	0.5 kg (7.1%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Sorachi Ace	20 g	30 min	10 %
Boil	Sorachi Ace	30 g	15 min	10 %
Aroma (end of boil)	Sorachi Ace	40 g	0 min	10 %
Dry Hop	Sorachi Ace	40 g	5 day(s)	10 %
Dry Hop	Sorachi Ace	60 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP041 - Pacific Ale Yeast	Ale	Dry	5 g	White Labs
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### Extras

Type	Name	Amount	Use for	Time
Other	cukier trzcionowy	200 g	Boil	15 min

### Notes

- 10g glikozy na litr  
*Apr 7, 2022, 10:09 AM*