

Black Ipa

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **49**
- SRM **16.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (72.7%) | 80 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.7 kg (21.2%) | 80 % | 6 |
| Grain | Carafa | 0.2 kg (6.1%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Galaxy | 10 g | 60 min | 15 % |
| Boil | Amora Preta | 10 g | 10 min | 7.2 % |
| Boil | Galaxy | 5 g | 10 min | 15 % |
| Aroma (end of boil) | Amora Preta | 10 g | 10 min | 7.2 % |
| Aroma (end of boil) | Rody hodowlane | 15 g | 10 min | 9.3 % |
| Dry Hop | Amora Preta | 20 g | 4 day(s) | 7.2 % |
| Dry Hop | Rody hodowlane | 15 g | 4 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|