

Black IPA HOMEBREWING

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **72**
- SRM **34.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **12.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Viking Barwiący	0.15 kg (5%)	65 %	1400
Grain	Viking Czekoladowy ciemny	0.15 kg (5%)	67 %	900
Grain	płatki jęczmienne	0.2 kg (6.7%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	eukanot	15 g	60 min	14.9 %
Boil	Centennial	15 g	15 min	10.5 %
Whirlpool	Mosaic	25 g	15 min	10 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis