

# Black IPA Ósmy Poziom Polskie Chmiele

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **59**
- SRM **27.1**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **29.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **21.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (78.4%)	80 %	5
Grain	Weyermann Caramunich 3	0.5 kg (6.5%)	76 %	150
Grain	Weyermann - Caraaroma	0.5 kg (6.5%)	78 %	400
Grain	fawcett - chocolate	0.1 kg (1.3%)	80 %	1200
Grain	Monachijski	0.5 kg (6.5%)	80 %	25
Grain	Castle malting - jęczmien palony	0.05 kg (0.7%)	80 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	6.5 %
Aroma (end of boil)	Sybilla	50 g	5 min	3.5 %
Dry Hop	Marynka	100 g	4 day(s)	6.5 %
Dry Hop	lubelski	50 g	4 day(s)	3 %
Dry Hop	Citra	50 g	---	12.5 %
Dry Hop	Cascade	50 g	---	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	110 ml	---
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