

# Black IPA Single Hop

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **32**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	7
Grain	Żytni	1 kg (14.1%)	85 %	7
Grain	Strzegom Karmel 30	0.25 kg (3.5%)	75 %	30
Grain	Strzegom Karmel 50	0.25 kg (3.5%)	75 %	50
Grain	Fawcett - Pszeniczny Czekoladowy	0.6 kg (8.5%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Simcoe	80 g	15 min	13.2 %
Whirlpool	Simcoe	100 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP060 - American Ale Yeast Blend	Ale	Liquid	298.59 ml	White Labs

## Notes

- us 05 x2  
*Mar 19, 2023, 4:00 PM*