

Black Ipa Single Hop v2 Mosaic

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **67**
- SRM **31.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.57 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|-----------------------------|----------------|-------|------|
| Grain | Płatki owsiane | 0.5 kg (7.1%) | 60 % | 3 |
| Grain | Viking Pale Ale malt | 4 kg (57.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (21.4%) | 79 % | 22 |
| Po pierwszej przerwie dodac reszte ciemnych | | | | |
| Grain | Strzegom Karmel 600 | 0.5 kg (7.1%) | 75 % | 150 |
| Grain | Weyermann - Carafa III | 0.5 kg (7.1%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 40 g | 60 min | 10 % |
| Boil | Mosaic | 30 g | 30 min | 10 % |
| Boil | Mosaic | 20 g | 15 min | 10 % |
| Boil | Mosaic | 30 g | 0 min | 10 % |
| Dry Hop | Mosaic | 100 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 8 g | Mangrove Jack's |

Notes

- <https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-monachijski-ciemny-1kg-bestmalz>
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