

Black IPA st

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **31.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **15.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (51.9%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (26%)	80 %	4
Grain	Bestmalz Carmel Pils	0.5 kg (13%)	75 %	5
Grain	Carafa III	0.35 kg (9.1%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8.8 %
Boil	Mosaic	25 g	10 min	12 %
Boil	Marynka	25 g	10 min	8.8 %
Dry Hop	Mosaic	25 g	0 day(s)	12 %