

Black IPA streamowa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **63**
- SRM **28.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.4 kg (68.6%)	80 %	4
Grain	Weyermann - Dehusked Carafa III	0.27 kg (7.7%)	70 %	1024
Grain	Płatki owsiane	0.25 kg (7.1%)	60 %	3
Grain	Pszeniczny	0.23 kg (6.6%)	80 %	4
Grain	Monachijski	0.2 kg (5.7%)	80 %	16
Grain	Fawcett - Crystal	0.15 kg (4.3%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	10 %
Whirlpool	Citra	50 g	1 min	12 %