

Black Ipa v2

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **56**
- SRM **31.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (43.7%)	81 %	6
Grain	Strzegom Pilzneński	4 kg (43.7%)	80 %	4
Grain	Strzegom Karmel 600	0.3 kg (3.3%)	70 %	300
Grain	Weyermann - Carafa III	0.7 kg (7.7%)	70 %	1024
Grain	Strzegom Monachijski typ II	0.15 kg (1.6%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	3 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	300 g	Secondary	3 day(s)