

Black Ipa v3

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **36**
- SRM **28.8**
- 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 **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30.8 liter(s)**

Steps

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

Mash step by step

- Heat up **22 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (11.4%)	81 %	6
Grain	Strzegom Pilzneński	4 kg (45.5%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (11.4%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (5.7%)	78 %	4
Grain	Fawcett - Pale Chocolate	0.5 kg (5.7%)	71 %	600
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.4%)	68 %	1200
Grain	Płatki owsiane	0.5 kg (5.7%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (11.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Whirlpool	Galaxy	50 g	15 min	15 %
Boil	Magnum	10 g	3 min	13.5 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	400 ml	Fermentis