

# Black IPA WKPD

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **48**
- SRM **29.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **41.4 liter(s)**
- Total mash volume **48.3 liter(s)**

## Steps

- Temp **61 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **41.4 liter(s)** of strike water to **64.4C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **-9.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.4%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7%)	78 %	4
Grain	Pszeniczny	0.5 kg (7%)	85 %	4
Grain	Weyermann - Dehusked Carafa III	0.5 kg (7%)	70 %	1024
Grain	Barley, Flaked	0.4 kg (5.6%)	70 %	4
Sugar	cukier brązowy	0.2 kg (2.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	10 g	60 min	12.5 %
Boil	Sorachi Ace	20 g	30 min	12.5 %
Boil	Sorachi Ace	30 g	15 min	12.5 %
Aroma (end of boil)	Sorachi Ace	40 g	0 min	12.5 %
Dry Hop	Sorachi Ace	40 g	7 day(s)	12.5 %
Dry Hop	Sorachi Ace	60 g	3 day(s)	12.5 %

## Notes

- <https://wkpd.waw.pl/blach-ipa-single-hop-receptura-1-miejsce-3875-pkt-filip-guilherme/>  
*Oct 25, 2021, 9:31 AM*