

black ipaa

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **95**
- SRM **56.4**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 7 kg (74.5%) | 79 % | 6 |
| Grain | Strzegom Karmel 600 | 1 kg (10.6%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.2 kg (2.1%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.2 kg (2.1%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy 1200 | 0.5 kg (5.3%) | 68 % | 1202 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (5.3%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Simcoe | 30 g | 45 min | 13.2 % |
| Boil | Chinook | 30 g | 30 min | 13 % |
| Boil | Citra | 20 g | 15 min | 12 % |
| Boil | Cascade | 30 g | 1 min | 6 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Chinook | 20 g | 5 day(s) | 13 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------|------|-----------|----------|
| Flavor | płatki dębowe | 50 g | Secondary | 5 day(s) |
|--------|---------------|------|-----------|----------|

Notes

- zacieranie:
30min w 65 i 45min w 72
Aug 28, 2017, 7:52 PM