

black szipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **14.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **77 C**, Time **60 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **86.5C**
- Add grains
- Keep mash **60 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (20.7%) | 85 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 5 kg (69%) | 85 % | 7 |
| Grain | Platki owsiane | 0.5 kg (6.9%) | 85 % | 3 |
| Grain | Carafa II | 0.25 kg (3.4%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 10.7 % |
| Boil | Simcoe | 30 g | 45 min | 11.5 % |
| Boil | Amarillo | 30 g | 20 min | 7.4 % |
| Boil | Cascade | 30 g | 20 min | 5.8 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| weyest koelch | Ale | Slant | 175 ml | --- |