

blacky

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **58**
- SRM **26.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.8 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3.5 kg (50%)	78 %	6
Grain	Pszeniczny	0.4 kg (5.7%)	85 %	4
Grain	Pilzneński	2.5 kg (35.7%)	81 %	4
Grain	Simpsons - Coffee Malt	0.1 kg (1.4%)	74 %	296
Grain	Weyermann - Carafa II	0.1 kg (1.4%)	70 %	837
Grain	Jęczmień palony	0.4 kg (5.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	60 min	4.5 %
Boil	Citra	30 g	30 min	12 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Citra	30 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis