

# HCB 002 black coffe IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **87**
- SRM **30**
- 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 **19.4 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **45 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **19.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **45 min** at **75C**
- Keep mash **30 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (77.5%)	85 %	7
Grain	Rye, Flaked	0.5 kg (7.8%)	78.3 %	4
Grain	Weyermann - Caraamber	0.25 kg (3.9%)	75 %	65
Grain	Weyermann - Chocolate Wheat	0.25 kg (3.9%)	74 %	900
Grain	Weyermann - Carafa III	0.2 kg (3.1%)	70 %	1300
Grain	Weyermann Caramunich 3	0.25 kg (3.9%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Dry Hop	Cascade	40 g	4 day(s)	7.1 %
Boil	Centennial	50 g	15 min	10.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	10 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	kawa 100% arabica	50 g	Boil	30 min
Spice	kawa	50 g	Secondary	4 day(s)