

# MPPD 2023 Black IPA SH Riwaka

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **23.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (83.1%)	82 %	4
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.5 kg (8.3%)	80 %	2
Grain	Weyermann - Carared	0.15 kg (2.5%)	75 %	45
Grain	Weyermann - Carafa II	0.15 kg (2.5%)	70 %	1100
Liquid Extract	Sinamar	0.02 kg (0.3%)	80 %	8600
Sugar	Candi Sugar, Clear	0.2 kg (3.3%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	8 g	60 min	65 %
Dry Hop	Riwaka CP	100 g	3 day(s)	3.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	100 ml	Fermentum Mobile

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Woda RO 1:1 kran  
Zacieranie 19.2L - kwas mlekowy 2ml  
Wysładzanie 8.3 - kwas mlekowy 2.5 ml  
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