

New Black IPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **58**
- SRM **36.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Malt Pilsneński | 2.8 kg (63.6%) | 80 % | 3.75 |
| Grain | Viking Malt Pszeniczny | 0.8 kg (18.2%) | 82 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (9.1%) | 85 % | 3 |
| Grain | Weyermann Carafa II | 0.32 kg (7.3%) | 62 % | 1150 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.08 kg (1.8%) | 62 % | 1050 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Marynka 2019 | 12 g | 60 min | 7.6 % |
| Boil | Perle PL 2019 | 40 g | 60 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 160 ml | Fermentis |