

Single Hop Chinook Black IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **23.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4.75 kg (64.1%)	80 %	6
Grain	Strzegom Wiedeński	1.3 kg (17.5%)	79 %	10
Grain	Wheat, Torrified	0.3 kg (4%)	79 %	4
Adjunct	Corn, Flaked	0.4 kg (5.4%)	80 %	2
Grain	Caramel/Crystal Malt - 80L	0.23 kg (3.1%)	73.5 %	158
Grain	Special B Malt	0.18 kg (2.4%)	65.2 %	315
Grain	Chocolate Malt (UK)	0.15 kg (2%)	1 %	1200
Grain	Carafa special III	0.1 kg (1.3%)	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.3 %
Aroma (end of boil)	Chinook	90 g	15 min	11.3 %
Whirlpool	Chinook	50 g	0 min	11.3 %
Dry Hop	Chinook	50 g	5 day(s)	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Slant	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	10 g	Boil	15 min