

# Test Black IPA SH Amarillo

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **63**
- SRM **26.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt          | 6.5 kg (81.3%) | 82 %  | 4   |
| Grain | Simpsons - Golden Naked Oats | 0.4 kg (5%)    | 73 %  | 20  |
| Grain | Weyermann - Carapils         | 0.5 kg (6.3%)  | 78 %  | 4   |
| Grain | Weyermann - Carafa II        | 0.6 kg (7.5%)  | 70 %  | 837 |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Amarillo | 60 g   | 60 min   | 9.5 %      |
| Whirlpool | Amarillo | 90 g   | 15 min   | 9.5 %      |
| Dry Hop   | Amarillo | 250 g  | 2 day(s) | 9.5 %      |

## Yeasts

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

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 13 g   | Mash    | 60 min |
| Water Agent | Epsom           | 2 g    | Mash    | 60 min |
| Water Agent | Chlorek Wapnia  | 3 g    | Mash    | 60 min |
| Water Agent | Kwas mlekowy    | 5 g    | Mash    | 0 min  |
| Fining      | Whirflocck      | 4 g    | Boil    | 10 min |

## Notes

- Profil Wody(chmielowy): Ca-106.6/Mg-8.6/Na-4/Cl-49.6/SO4-203.8/HCO3-41/  
Kwas mlekowy do korekty pH zacieru do 5.4 i korekty brzeczki nastawnej do 5.1. Dodatek Carafa special II na wygrzew do 78°C (koniec zacierania).  
Fermentacja:  
US-05: Starta w 16°C, po rozpoczęciu fermentacji temp. do 18°C. po 4 dniach temp. podniesiona do 21°C.  
Lutra: Zadanie drożdży 16°C. Fermentacja w temp pokojowej.  
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