

# Pójdźka - Black IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **29**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt            | 5 kg (75.8%)   | 80 %  | 5    |
| Grain | Strzegom Wiedeński              | 0.9 kg (13.6%) | 79 %  | 10   |
| Grain | Brown Malt (British Chocolate)  | 0.2 kg (3%)    | 70 %  | 128  |
| Grain | Weyermann - Dehusked Carafo III | 0.5 kg (7.6%)  | 70 %  | 1024 |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Simcoe      | 5 g    | 60 min   | 12.9 %     |
| Boil                | Simcoe      | 10 g   | 20 min   | 12.9 %     |
| Boil                | Mosaic      | 10 g   | 15 min   | 12.3 %     |
| Boil                | Sorachi Ace | 10 g   | 10 min   | 12.5 %     |
| Aroma (end of boil) | Simcoe      | 35 g   | 5 min    | 12.9 %     |
| Aroma (end of boil) | Mosaic      | 40 g   | 5 min    | 12.3 %     |
| Aroma (end of boil) | Sorachi Ace | 40 g   | 5 min    | 12.5 %     |
| Dry Hop             | Simcoe      | 50 g   | 5 day(s) | 12.9 %     |
| Dry Hop             | Mosaic      | 50 g   | 4 day(s) | 12.3 %     |
| Dry Hop             | Sorachi Ace | 50 g   | 3 day(s) | 12.5 %     |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 400 ml | Fermentum Mobile |

## Notes

- Gips - 0,5 łyżeczki płaskiej  
Kreda - 0,5 łyżeczki płaskiej  
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