

Black Ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **47**
- SRM **26.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep Pisner	5.5 kg (89.4%)	84 %	4
Grain	Crystal Medium Crisp	0.25 kg (4.1%)	84 %	270
Grain	Pszeniczny Czekoladowy Weyermann	0.2 kg (3.3%)	73 %	1000
Grain	Wayermann Carafa II	0.1 kg (1.6%)	1 %	1100
Grain	Wayermann Carafa III	0.1 kg (1.6%)	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	14.5 %
Boil	Simcoe	20 g	30 min	14.5 %
Boil	Lubelski	20 g	10 min	3.7 %
Dry Hop	Simcoe	160 g	3 day(s)	14.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Slant	400 ml	---
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Extras

Type	Name	Amount	Use for	Time
Spice	Suszone Owoce Jałowca	20 g	Boil	10 min
Other	Starta Skóra Pomarańczy	100 g	Secondary	7 day(s)