

BLACK IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **36**
- SRM **37.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (75.3%)	81 %	4
Grain	Karmelowy Jasny 30EBC	0.4 kg (5.5%)	75 %	30
Grain	Płatki owsiane	0.5 kg (6.8%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.4 kg (5.5%)	15 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (6.8%)	15 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	20 g	10 min	13 %
Whirlpool	Chinook	20 g	5 min	13 %
Whirlpool	Ekuanot	20 g	5 min	14 %
Whirlpool	Mosaic	20 g	5 min	10 %
Dry Hop	Simcoe	120 g	3 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc	1 g	Boil	5 min
Water Agent	NaCl	5 g	Mash	60 min
Flavor	Zest cytrynowy	20 g	Boil	5 min