Black IPA V

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **65**
- SRM **39.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.5 kg *(65.8%)*	80 %	6
Grain	Weyermann - Monachijski II	1 kg *(26.3%)*	80 %	28
Grain	Weyermann - Carafa Special III	0.3 kg *(7.9%)*	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Ekuanot	10 g	60 min	16.1 %
Boil	USA Centennial	40 g	15 min	9.7 %
Boil	USA Ekuanot	30 g	0 min	16.1 %
Dry Hop	USA Centennial	10 g	3 day(s)	9.7 %
Dry Hop	USA Ekuanot	10 g	3 day(s)	16.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 III	Ale	Slant	50 ml	---

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Carafa dodana do wygrzewu.
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