

# Czarna IPA z Potrzezanowa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **39.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale           | 2.2 kg (28.9%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ II | 2 kg (26.3%)   | 79 %  | 22   |
| Grain | Strzegom Pilzneński         | 2.2 kg (28.9%) | 80 %  | 4    |
| Grain | Strzegom Karmel 150         | 0.4 kg (5.3%)  | 75 %  | 150  |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (5.3%)  | 68 %  | 1200 |
| Grain | Strzegom Barwiący           | 0.4 kg (5.3%)  | 68 %  | 1300 |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 19 g   | 60 min   | 13 %       |
| Boil    | Amarillo | 20 g   | 60 min   | 9.5 %      |
| Boil    | Mosaic   | 40 g   | 30 min   | 10 %       |
| Dry Hop | Citra    | 19 g   | 5 day(s) | 12 %       |
| Dry Hop | Citra    | 20 g   | 3 day(s) | 12 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 195 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

## Notes

- 15 min przed końcem zacierania dodaj słody ciemne  
*May 4, 2019, 10:55 PM*