Black IPA

- Gravity **16.1 BLG**
- ABV **---**
- IBU **90**
- SRM **72.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(52.2%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(17.4%)*	79 %	22
Grain	Carafa III	0.25 kg *(4.3%)*	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.5 kg *(8.7%)*	68 %	1202
Grain	Strzegom Karmel 600	0.5 kg *(8.7%)*	68 %	601
Grain	Weyermann - Carapils	0.5 kg *(8.7%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	11.7 %
Boil	Simcoe	20 g	50 min	13.2 %
Boil	Mosaic	20 g	30 min	11.7 %
Boil	Simcoe	20 g	15 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.7 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %
Dry Hop	Citra	100 g	10 day(s)	13.5 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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