

## black szipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **70**
- SRM **14.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **77 C**, Time **60 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **86.5C**
- Add grains
- Keep mash **60 min** at **77C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (20.7%) | 85 %  | 5   |
| Grain | Weyermann - Pale Ale Malt   | 5 kg (69%)     | 85 %  | 7   |
| Grain | Platki owsiane              | 0.5 kg (6.9%)  | 85 %  | 3   |
| Grain | Carafa II                   | 0.25 kg (3.4%) | 70 %  | 812 |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Chinook  | 30 g   | 60 min | 10.7 %     |
| Boil                | Simcoe   | 30 g   | 45 min | 11.5 %     |
| Boil                | Amarillo | 30 g   | 20 min | 7.4 %      |
| Boil                | Cascade  | 30 g   | 20 min | 5.8 %      |
| Aroma (end of boil) | Amarillo | 30 g   | 0 min  | 9.5 %      |
| Aroma (end of boil) | Cascade  | 30 g   | 0 min  | 6 %        |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| weyest koelch | Ale  | Slant | 175 ml | ---        |