

# Pandemiczne Black IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **52**
- SRM **42.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **80 min**
- Temp **82 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **82C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|----------------------------------------|----------------|-------|------|
| Grain | Płatki pszeniczne                      | 0.5 kg (10.2%) | 60 %  | 3    |
| Grain | Płatki owsiane                         | 0.4 kg (8.2%)  | 60 %  | 3    |
| Grain | Viking Pale Ale malt                   | 3 kg (61.2%)   | 80 %  | 5    |
| Grain | Strzegom Wiedeński                     | 0.3 kg (6.1%)  | 79 %  | 10   |
| Grain | Special B Castle                       | 0.2 kg (4.1%)  | 70 %  | 350  |
| Grain | Chocolate Malt (UK)                    | 0.1 kg (2%)    | 73 %  | 1175 |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.1 kg (2%)    | 73 %  | 1001 |
| Grain | Carafa III                             | 0.3 kg (6.1%)  | 70 %  | 1034 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Iunga  | 20 g   | 40 min | 10 %       |
| Boil    | Magnum | 20 g   | 40 min | 10.5 %     |