#54 & #55 Black IPA & Coffee Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **39.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **30.5 liter(s)**
- Trub loss **4.92 %**
- Size with trub loss **32 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.38 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.31 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(66.7%)*	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg *(6.7%)*	68 %	900
Grain	Carafa III	0.25 kg *(3.3%)*	70 %	1400
Grain	Simpsons - Black Malt	0.25 kg *(3.3%)*	70 %	1650
Grain	Strzegom Wiedeński	1.5 kg *(20%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	30 min	15.5 %
Whirlpool	Citra	50 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	0.4 ml	Fermentum Mobile

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Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	250 g	Boil	0 min
Flavor	Kawa	50 g	Secondary	3 day(s)

Notes

- Laktoza + Kawa - do coffee stouta
  Citra - whirlpool - wrzucić przy 80C - tylko do Black IPA

  Przy chłodzeniu odlać 16L na coffe stouta + dodać zagotowaną laktoze.
  Po odlaniu wrzucić citre do gara i odlać 16L na black IPA.
  Oct 11, 2022, 8:41 PM

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