West Coast Black IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **42.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	3 kg *(50.8%)*	80 %	6
Grain	Strzegom Monachijski typ I	1.4 kg *(23.7%)*	79 %	16
Grain	Strzegom Karmel 30	1 kg *(16.9%)*	75 %	30
Grain	Weyermann - Dehusked Carafa II	0.5 kg *(8.5%)*	71 %	1675

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	12 %
Whirlpool	Cascade PL	20 g	0 min	5.2 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

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Water Agent	Gips piwowarski	10 g	Mash	60 min
Water Agent	Chlorek wapnia	10 g	Mash	60 min
Other	Witamina C	5 g	Bottling	---

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