

Black AIPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **76**
- SRM **28.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **67 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.75 kg (75.2%)	85 %	7
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.8 kg (10.5%)	80 %	4
Grain	Strzegom Karmel 300	0.5 kg (6.5%)	70 %	299
Grain	Chocolate Malt (UK)	0.35 kg (4.6%)	73 %	887
Grain	Carafa II	0.25 kg (3.3%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	El Dorado	25 g	20 min	15 %
Aroma (end of boil)	Sabro	50 g	10 min	15 %
po wyłączeniu palnika				
Dry Hop	Sabro	50 g	7 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Notes

- przy zacieraniu dodajemy jasne słody, po negatywnej próbie jodowej dodajemy ciemne
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