

## Black IPA VI

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **53.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **17.5 liter(s)**

### Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale           | 1.9 kg (55.9%) | 80 %  | 6    |
| Grain | Weyermann - Monachijski II     | 1 kg (29.4%)   | 80 %  | 28   |
| Grain | Weyermann - Carafa Special III | 0.5 kg (14.7%) | 65 %  | 1400 |

### Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | USA Simcoe  | 20 g   | 60 min   | 13.3 %     |
| Boil    | USA Chinook | 40 g   | 5 min    | 12.8 %     |
| Boil    | USA Chinook | 20 g   | 0 min    | 12.8 %     |
| Dry Hop | USA Simcoe  | 10 g   | 3 day(s) | 13.3 %     |
| Dry Hop | USA Chinook | 10 g   | 3 day(s) | 12.8 %     |

### Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Safale US-05 IV | Ale  | Slant | 50 ml  | ---        |