# New Black IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **56**
- SRM **34.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Malt Pilzneński | 3.5 kg *(63.6%)* | 80 % | 3.75 |
| Grain | Viking Malt Pszeniczny | 1 kg *(18.2%)* | 82 % | 5 |
| Grain | Płatki owsiane | 0.5 kg *(9.1%)* | 85 % | 3 |
| Grain | Weyermann Carafa II | 0.4 kg *(7.3%)* | 62 % | 1150 |
| Grain | Weyermann Pszeniczny Czekoladowy | 0.1 kg *(1.8%)* | 62 % | 1050 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Marynka 2019 | 15 g | 60 min | 7.6 % |
| Boil | Perle PL 2019 | 50 g | 60 min | 7.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

## Notes

- Słody czekoladowe na 1 h w zimnej wodzie, potem na ostatnie 15 minut zacierania.
  *Jan 4, 2021, 6:15 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.