

## #055 Black IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **74**
- SRM **29.1**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (72.3%)	80 %	5
Sugar	Cukier	0.75 kg (12.6%)	100 %	---
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3
Grain	Weyermann - Carafa II	0.25 kg (4.2%)	1 %	1150
Grain	Weyermann - Chocolate Wheat	0.25 kg (4.2%)	1 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	25 g	60 min	14.1 %
Boil	Idaho 7	20 g	10 min	14.1 %
Aroma (end of boil)	Idaho 7	55 g	10 min	14.1 %
Dry Hop	Idaho 7	100 g	3 day(s)	14.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	280 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min