

Light Imperial IPA Black Evil

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **99**
- SRM **17.7**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **4 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Pilzneński | 6 kg (56.1%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 0.7 kg (6.5%) | 75 % | 59 |
| Grain | Monachijski | 0.4 kg (3.7%) | 80 % | 16 |
| Grain | Weyermann - Carapils | 0.4 kg (3.7%) | 78 % | 4 |
| Grain | Strzegom pszenica prażona | 0.15 kg (1.4%) | 70 % | 1000 |
| Grain | Viking Pale Ale malt | 2.1 kg (19.6%) | 75 % | 5 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 0.5 kg (4.7%) | 75 % | 5 |
| Grain | Crystal | 0.2 kg (1.9%) | 72 % | 160 |
| Grain | Jęczmień palony | 0.25 kg (2.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Simcoe | 50 g | 50 min | 13.2 % |
| Boil | Citra | 60 g | 50 min | 12 % |
| Boil | Lublin (Lubelski) | 41 g | 50 min | 4 % |

| | | | | |
|---------|-----------------------|------|----------|-------|
| Boil | Saaz (Czech Republic) | 16 g | 30 min | 4.5 % |
| Boil | Marynka | 15 g | 30 min | 10 % |
| Boil | Cascade | 30 g | 15 min | 6 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Dry Hop | Cascade | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | FERMENTIS |
| ENOVINI | Wine | Dry | 14 g | BIOWIN |