

## #11 Black AIPA

---

- Gravity **15.8 BLG**
- ABV ---
- IBU **75**
- SRM **40**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 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 **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	4.6 kg (83.6%)	80 %	4
Grain	Strzegom Czekoladowy 400	0.4 kg (7.3%)	68 %	400
Grain	Briess - Chocolate Malt	0.3 kg (5.5%)	60 %	690
Grain	Black (Patent) Malt	0.2 kg (3.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	25 g	60 min	15.5 %
Boil	Dr Rudi	25 g	40 min	11.8 %
Boil	Cascade	15 g	15 min	6 %
Dry Hop	Cascade	50 g	4 day(s)	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	280 ml	---

### Extras

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

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	5 min

### Notes

- burzliwa od 16 do 20 stopni, min 10 dni  
cicha 7 dni  
*Feb 3, 2016, 11:33 AM*