

#236 Session black IPA

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **34**
- SRM **16**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **27.4 liter(s)**
- Trub loss **7 %**
- Size with trub loss **31 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (63.6%)	80 %	5
Grain	Viking Malt Żytni	0.8 kg (15%)	85 %	8
Grain	Viking Malt Pilsneński	0.45 kg (8.4%)	80 %	4
Grain	Carabody	0.2 kg (3.7%)	75 %	6
Grain	Carafa III	0.2 kg (3.7%)	70 %	1400
Grain	Viking Malt Monachijski Jasny	0.15 kg (2.8%)	80 %	16
Grain	Viking Malt Karmelowy	0.15 kg (2.8%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus US 2023	17.5 g	60 min	16.5 %
Boil	Columbus US 2023	17.5 g	10 min	16.5 %
Dry Hop	Cascade US 2023	50 g	7 day(s)	7.8 %
Dry Hop	Centennial US 2023	50 g	7 day(s)	8.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WHC Lab Pineapple Passion - Psychedelic IPA Yeast	Ale	Slant	60 ml	WHC Lab
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