

## #24 Black Quaratine IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **34**
- SRM **27.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **5 %**
- Size with trub loss **51.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **63 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **45.6 liter(s)**
- Total mash volume **57 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **45.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **63 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10.4 kg (91.2%)	80 %	5
Grain	Strzegom Barwiący	0.4 kg (3.5%)	70 %	1300
Grain	Strzegom Czekoladowy ciemny	0.3 kg (2.6%)	70 %	1200
Grain	Jęczmień palony	0.3 kg (2.6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	50 min	8.5 %
Aroma (end of boil)	Chinook	50 g	20 min	8.5 %
Aroma (end of boil)	Cascade	40 g	10 min	5.5 %
Dry Hop	Citra	100 g	3 day(s)	12 %

fermentor 1 - pierwszy dzień - do biotransformacji

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	480 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	12 g	Boil	10 min