

# American Black

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **32**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount      | Yield | EBC  |
|-------|----------------------------------|-------------|-------|------|
| Grain | Pale Ale Mep                     | 4 kg (80%)  | 80 %  | 5    |
| Grain | Strzegom Karmel 150              | 0.2 kg (4%) | 75 %  | 150  |
| Grain | Słód pszeniczny Bestmalz         | 0.3 kg (6%) | 82 %  | 5    |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4%) | 73 %  | 1001 |
| Grain | Carafa II                        | 0.3 kg (6%) | 70 %  | 812  |

## Hops

| Use for   | Name        | Amount | Time     | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil      | Simcoe      | 15 g   | 40 min   | 12.1 %     |
| Boil      | Citra       | 15 g   | 40 min   | 13.7 %     |
| Boil      | Simcoe      | 15 g   | 10 min   | 12.1 %     |
| Whirlpool | Azacca      | 20 g   | ---      | 14 %       |
| Whirlpool | Citra       | 20 g   | ---      | 13.7 %     |
| Whirlpool | Sorachi Ace | 20 g   | ---      | 12.5 %     |
| Dry Hop   | Sorachi Ace | 30 g   | 3 day(s) | 12.5 %     |
| Dry Hop   | Citra       | 20 g   | 3 day(s) | 13.7 %     |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Azacca | 30 g | 3 day(s) | 14 % |
|---------|--------|------|----------|------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |