

# Black IPA #1

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **60**
- SRM **34**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 6.1 kg (93.1%) | 81 %  | 6    |
| Grain | Simpsons - Black Malt  | 0.45 kg (6.9%) | 70 %  | 1650 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Simcoe  | 50 g   | 60 min | 13.3 %     |
| Aroma (end of boil) | Simcoe  | 150 g  | 0 min  | 13.2 %     |
| Aroma (end of boil) | Cascade | 100 g  | 0 min  | 6 %        |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | Fermentum Mobile |