

# Black IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **91**
- SRM **4.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (66.7%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1 kg (33.3%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	20 g	60 min	12 %
First Wort	Simcoe	17 g	60 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	carafa I	500 g	Secondary	---