

Black IPA

- 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 | --- |