

black ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **32**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

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

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (76.9%)	81 %	4
Grain	Carafa II	0.5 kg (9.6%)	70 %	1100
Grain	Platki owsiane	0.2 kg (3.8%)	85 %	3
Grain	Biscuit Malt	0.2 kg (3.8%)	79 %	45
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.7 %
Boil	Simcoe	15 g	60 min	14.5 %
Boil	Simcoe	10 g	10 min	14.5 %
Aroma (end of boil)	Simcoe	25 g	1 min	14.5 %
Dry Hop	Simcoe	100 g	3 day(s)	14.5 %
Dry Hop	Citra	50 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile
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Notes

- carafa iii pod koniec zacierania
Aug 24, 2020, 10:15 AM