

Black IPA _

- Gravity **10 BLG**
- ABV **4 %**
- IBU **38**
- SRM **27.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (16.1%)	85 %	4
Grain	Cara Gold	0.25 kg (8.1%)	75 %	120
Grain	Carafa III	0.25 kg (8.1%)	70 %	1034
Grain	Briess - Black Malt	0.1 kg (3.2%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	20 min	13.2 %
Boil	Simcoe	10 g	10 min	13.2 %
Whirlpool	Simcoe	20 g	10 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	10 min
Water Agent	Kwas fosforowy	2 g	Boil	60 min
Woda do wyśładzania				