

Black IPA 18 CP

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **94**
- SRM **27.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 5.75 kg (82.7%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 0.2 kg (2.9%) | 75 % | 30 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.2%) | 79 % | 22 |
| Grain | Weyermann - Carafa II special | 0.3 kg (4.3%) | 70 % | 837 |
| Grain | Strzegom pszenica prażona | 0.2 kg (2.9%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 17.5 g | 90 min | 15.5 % |
| Boil | Chinook | 25 g | 60 min | 13 % |
| Boil | Columbus/Tomahawk/Zeus | 17.5 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 20 min | 15.5 % |
| Boil | Cascade | 20 g | 5 min | 6 % |
| Boil | Cascade | 20 g | 1 min | 6 % |
| Dry Hop | Ahtanum | 25 g | 3 day(s) | 5 % |
| Dry Hop | Cascade | 20 g | 3 day(s) | 6 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Centennial | 10 g | 3 day(s) | 10.5 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |