

# Black IPA

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **81**
- SRM **40.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (12.5%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.5%)	68 %	400
Grain	Carafa II	0.2 kg (5%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Citra	50 g	15 min	12 %
Boil	Amarillo	30 g	5 min	8.5 %
Dry Hop	Amarillo	70 g	7 day(s)	9.5 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Slant	50 ml	---