

Black IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **59**
- SRM **35.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (78.7%)	85 %	7
Grain	Platki owsiane	0.25 kg (3.9%)	85 %	3
Grain	Weyermann - Carafa III	0.25 kg (3.9%)	70 %	1400
Grain	Monachijski	0.6 kg (9.4%)	80 %	16
Grain	Caramel/Crystal Malt - 10L	0.25 kg (3.9%)	75 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	25 min	12 %
Boil	Citra	40 g	1 min	12 %
Boil	Chinook	30 g	20 min	13 %
Boil	Amarillo	30 g	0 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP001 - California Ale Yeast	Ale	Slant	150 ml	White Labs
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