

# Black IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **33.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (73.8%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.25 kg (7.7%) | 85 %  | 4   |
| Grain | Barwiący             | 0.25 kg (7.7%) | 55 %  | 985 |
| Grain | płatki jęczmienne    | 0.2 kg (6.2%)  | 60 %  | 4   |
| Grain | Strzegom Karmel 600  | 0.15 kg (4.6%) | 68 %  | 601 |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Lunga  | 10 g   | 60 min   | 12.5 %     |
| Boil                | Mosaic | 5 g    | 30 min   | 10 %       |
| Boil                | Citra  | 5 g    | 30 min   | 13 %       |
| Boil                | Citra  | 5 g    | 15 min   | 13 %       |
| Boil                | Mosaic | 5 g    | 15 min   | 10 %       |
| Aroma (end of boil) | Mosaic | 5 g    | 0 min    | 10 %       |
| Aroma (end of boil) | Citra  | 5 g    | 0 min    | 13 %       |
| Dry Hop             | Citra  | 20 g   | 4 day(s) | 13 %       |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |
|---------|--------|------|----------|------|

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | ---        |