

# Black IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **76**
- SRM **37.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Caramel/Crystal Malt - 10L	0.35 kg (6.3%)	75 %	20
Grain	Pale Malt (2 Row) US	4 kg (72.1%)	79 %	4
Grain	carafa special II	0.7 kg (12.6%)	75 %	1150
Sugar	cukier brazowy	0.5 kg (9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Willamette	30 g	15 min	5 %
Boil	Cascade	30 g	45 min	6 %
Boil	Cascade	30 g	1 min	6 %
Dry Hop	Cascade	60 g	4 day(s)	6 %
Boil	Equinox	20 g	60 min	13.1 %
Boil	Equinox	10 g	1 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Cukier daj pod koniec gotowania.  
Namoczoną Carafe (24 h w 4 l wody na 1 kg słodcu, dodać na 5 min gotowania).  
*Oct 14, 2017, 11:45 PM*
- Ferm. burz. 7 dni w temp. 18-20 C.  
Ferm. cicha 10 dni w temp. 14-16 C, na ostatnie 4 dni chmiel.  
Refermentacja 14 dni w temp. 19-21 C.  
*Feb 13, 2019, 10:32 PM*