

# Black IPA II

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **44**
- SRM **42.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (74.4%)	85 %	7
Grain	Pszeniczny	0.4 kg (9.3%)	85 %	4
Grain	Weyermann - Carafa III	0.3 kg (7%)	70 %	1300
Grain	Czekoladowy	0.1 kg (2.3%)	60 %	788
Grain	Weyermann - Carafa II	0.3 kg (7%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	1 min	6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Boil	Chinook	25 g	60 min	13 %
Dry Hop	Chinook	25 g	1 day(s)	13 %