

# 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 %       |