

# Black IPA LKPD

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **40**
- SRM **36.8**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **74 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **83C**
- Add grains
- Keep mash **70 min** at **74C**
- Keep mash **5 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet - pilzneński	2 kg (52.6%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (13.2%)	80 %	5
Grain	Strzegom Monachijski typ II	0.3 kg (7.9%)	79 %	22
Grain	Special B Malt	0.3 kg (7.9%)	65.2 %	315
Grain	Simpsons - Caramalt Light	0.2 kg (5.3%)	76 %	26
Liquid Extract	WES ekstrakt słodowy ciemny	0.5 kg (13.2%)	80 %	700

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	30 min	12.7 %
Boil	Amarillo	10 g	15 min	12.7 %
Aroma (end of boil)	Citra	10 g	10 min	12.7 %
Dry Hop	Citra	40 g	3 day(s)	12.7 %
Dry Hop	Amarillo	40 g	3 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1272 American Ale II	Ale	Liquid	100 ml	Wyeast Labs
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## Notes

- Woda RO 21L modyfikowana:  
Chlorek wapnia 5ml  
Epsom 2,5g  
Sól kamienna niejodowana 1g  
Kwas mlekowy 2ml  
*Mar 16, 2021, 3:14 PM*