

# Black IPA Single Hop

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **32**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt                   | 5 kg (70.4%)   | 80 %  | 7    |
| Grain | Żytni                                  | 1 kg (14.1%)   | 85 %  | 7    |
| Grain | Strzegom Karmel 30                     | 0.25 kg (3.5%) | 75 %  | 30   |
| Grain | Strzegom Karmel 50                     | 0.25 kg (3.5%) | 75 %  | 50   |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.6 kg (8.5%)  | 73 %  | 1001 |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Simcoe | 20 g   | 60 min   | 13.2 %     |
| Boil      | Simcoe | 80 g   | 15 min   | 13.2 %     |
| Whirlpool | Simcoe | 100 g  | 0 min    | 13.2 %     |
| Dry Hop   | Simcoe | 100 g  | 5 day(s) | 13.2 %     |

## Yeasts

| Name                              | Type | Form   | Amount    | Laboratory |
|-----------------------------------|------|--------|-----------|------------|
| WLP060 - American Ale Yeast Blend | Ale  | Liquid | 298.59 ml | White Labs |

## Notes

- us 05 x2  
*Mar 19, 2023, 4:00 PM*