

Black IPA Świerkowa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **31.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **70.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **80.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **68.8 liter(s)**
- Total mash volume **86 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **67 C**, Time **40 min**

Mash step by step

- Heat up **68.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **67C**
- Sparge using **28.9 liter(s)** of **76C** water or to achieve **80.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	13 kg (75.6%)	100 %	6
Grain	Strzegom Monachijski typ II	2 kg (11.6%)	100 %	22
Grain	Carafa II	1 kg (5.8%)	25 %	812
Grain	Strzegom Karmel 600	0.6 kg (3.5%)	25 %	601
Grain	Strzegom Barwiący	0.6 kg (3.5%)	25 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Marynka	40 g	40 min	10 %
Aroma (end of boil)	Citra	100 g	0 min	12 %
Aroma (end of boil)	Mosaic	100 g	0 min	10 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	60 g	40 min	10 %

Yeasts

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

Name	Type	Form	Amount	Laboratory
gęstwa	Ale	Slant	600 ml	---