

# Black IPA v1

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **60**
- SRM **37.8**
- 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 **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (53.6%)	80 %	7
Grain	Pilzneński	1.5 kg (26.8%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.9%)	78 %	4
Grain	Carafa II	0.3 kg (5.4%)	70 %	812
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Amarillo	10 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Chinook	15 g	10 min	13 %
Aroma (end of boil)	Chinook	15 g	5 min	13 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	15 ml	Fermentum Mobile