

Black IPA v3

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **45**
- SRM **34.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (88.9%) | 80 % | 5 |
| Grain | Carahell | 0.1 kg (2.2%) | 77 % | 26 |
| Grain | Carafa III | 0.4 kg (8.9%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil | Simcoe | 10 g | 60 min | 12.5 % |
| Boil | Citra | 10 g | 30 min | 12.5 % |
| Boil | Simcoe | 10 g | 10 min | 12.5 % |
| Boil | Citra | 10 g | 10 min | 12.5 % |
| Aroma (end of boil) | Simcoe i Citra | 20 g | 0 min | 12.5 % |
| Dry Hop | Simcoe Citra Equanot | 30 g | 4 day(s) | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | Whirfloc | 1 g | Boil | 10 min |