

# Czarna IPA z Potrzezanowa

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **39.6**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (28.9%)	79 %	6
Grain	Strzegom Monachijski typ II	2 kg (26.3%)	79 %	22
Grain	Strzegom Pilzneński	2.2 kg (28.9%)	80 %	4
Grain	Strzegom Karmel 150	0.4 kg (5.3%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.4 kg (5.3%)	68 %	1200
Grain	Strzegom Barwiący	0.4 kg (5.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	19 g	60 min	13 %
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Mosaic	40 g	30 min	10 %
Dry Hop	Citra	19 g	5 day(s)	12 %
Dry Hop	Citra	20 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	195 ml	Fermentis
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## Notes

- 15 min przed końcem zacierania dodaj słody ciemne  
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