

HCB014 Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **39**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|------|
| Grain | Strzegom Pilzneński | 5 kg (80%) | 80 % | 4 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4%) | 68 % | 1200 |
| Grain | Weyermann - Carafa II | 0.25 kg (4%) | 70 % | 1100 |
| Grain | Jęczmień palony | 0.25 kg (4%) | 55 % | 1000 |
| Grain | Barley, Flaked | 0.5 kg (8%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Ekuanot | 15 g | 60 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 15 min | 12.4 % |
| Dry Hop | Mosaic | 70 g | 3 day(s) | 12.1 % |
| Boil | Equinox | 20 g | 15 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 15 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|------------------------------|-----|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |
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