

# Light Imperial IPA Black Evil

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **99**
- SRM **17.7**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **4 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **47.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **47.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (56.1%)	81 %	4
Grain	Karmelowy Czerwony	0.7 kg (6.5%)	75 %	59
Grain	Monachijski	0.4 kg (3.7%)	80 %	16
Grain	Weyermann - Carapils	0.4 kg (3.7%)	78 %	4
Grain	Strzegom pszenica prażona	0.15 kg (1.4%)	70 %	1000
Grain	Viking Pale Ale malt	2.1 kg (19.6%)	75 %	5
Grain	Castle Malting - Pilzneński 6-rzędowy	0.5 kg (4.7%)	75 %	5
Grain	Crystal	0.2 kg (1.9%)	72 %	160
Grain	Jęczmień palony	0.25 kg (2.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	50 min	13.2 %
Boil	Citra	60 g	50 min	12 %
Boil	Lublin (Lubelski)	41 g	50 min	4 %

Boil	Saaz (Czech Republic)	16 g	30 min	4.5 %
Boil	Marynka	15 g	30 min	10 %
Boil	Cascade	30 g	15 min	6 %
Boil	Amarillo	30 g	15 min	9.5 %
Dry Hop	Cascade	30 g	7 day(s)	12 %
Dry Hop	Amarillo	30 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	FERMENTIS
ENOVINI	Wine	Dry	14 g	BIOWIN