

# Pumencjusz Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **31**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **5 %**
- Size with trub loss **59.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **65.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **63 liter(s)**

## Steps

- Temp **61 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **48 liter(s)** of strike water to **67.4C**
- Add grains
- Keep mash **40 min** at **61C**
- Keep mash **20 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **32.2 liter(s)** of **76C** water or to achieve **65.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (56.3%)	80 %	5
Grain	Weyermann - Carapils	1.5 kg (9.4%)	78 %	4
Grain	Weyermann pszeniczny jasny	1 kg (6.3%)	80 %	6
Grain	Weyermann pszeniczny ciemny	1 kg (6.3%)	80 %	18
Grain	Carafa III	1.5 kg (9.4%)	70 %	1034
Grain	płatki jęczmienne	1 kg (6.3%)	60 %	4
Sugar	Cane (Beet) Sugar	1 kg (6.3%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	10 %
Boil	Marynka	50 g	30 min	10 %
Aroma (end of boil)	Sybilla	50 g	0 min	3.5 %
Dry Hop	Wai-iti	90 g	5 day(s)	4.1 %
Dry Hop	Wai-iti	180 g	9 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Dry	3 g	White Labs
Lutra OYL-071	Ale	Dry	3 g	Omega
Aurland Kveik #38	Ale	Dry	3 g	---
Skare Kveik #41	Ale	Dry	3 g	---

## Notes

- Fermentacja na 4 wiadra: 3x12 litrów i 1x reszta (20 L)  
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