

## Session Black IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **57**
- SRM **27.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (71.4%)	80 %	5
Grain	Płatki owsiane	0.2 kg (7.1%)	60 %	3
Grain	płatki jęczmienne	0.2 kg (7.1%)	60 %	4
Grain	Strzegom Karmel 600	0.1 kg (3.6%)	68 %	601
Grain	Carafa III	0.2 kg (7.1%)	70 %	1034
Adjunct	Cukier	0.1 kg (3.6%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	20 g	60 min	13.3 %
Dry Hop	Sabro	80 g	0 day(s)	13.3 %
Dry Hop	Cascade	100 g	3 day(s)	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis