

## Session Black IPA

---

- 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  |