

Simple Black IPA

- Gravity **18 BLG**
- ABV ---
- IBU **82**
- SRM **42.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

Steps

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

Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (65.6%) | 80 % | 5 |
| Grain | Strzegom Pilznieński | 1 kg (13.1%) | 80 % | 4 |
| Grain | Weyermann - Carafa III | 0.5 kg (6.6%) | 70 % | 1400 |
| Grain | Fawcett - Crystal | 0.5 kg (6.6%) | 70 % | 160 |
| Grain | fawcett - chocolate | 0.125 kg (1.6%) | 80 % | 1200 |
| Grain | Płatki orkiszowe | 0.5 kg (6.6%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 65 g | 60 min | 12.9 % |
| Aroma (end of boil) | Citra | 35 g | 5 min | 12.9 % |
| Dry Hop | Simcoe | 100 g | 7 day(s) | 12.9 % |
| Dry Hop | Cascade | 100 g | 7 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | Fermentis |