

Szwagier, Sąsiad i Ja #3 - Black IPA - Browar na Wyżynie

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **30.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **6 %**
- Size with trub loss **17 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|------|
| Grain | pilzneński Viking Malt | 3.65 kg (64.4%) | 80 % | 5 |
| Grain | monachijski typ I Viking Malt | 0.85 kg (15%) | 78 % | 18 |
| Grain | karmelowy 300 - Viking Malt | 0.3 kg (5.3%) | 70 % | 300 |
| Grain | czekoladowy ciemny Viking Malt | 0.27 kg (4.8%) | 1 % | 1200 |
| Grain | płatki owsiane błyskawiczne | 0.6 kg (10.6%) | 50 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulát | 20 g | 60 min | 12.5 % |
| Boil | Equanot (USA) - granulát | 10 g | 20 min | 16.1 % |
| Boil | Equanot (USA) - granulát | 10 g | 2 min | 16.1 % |
| Aroma (end of boil) | Equanot (USA) - granulát | 40 g | 3 min | 16.1 % |

| | | | | |
|---------|--------------------------|------|----------|--------|
| Dry Hop | Equanot (USA) - granulat | 40 g | 3 day(s) | 16.1 % |
|---------|--------------------------|------|----------|--------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |

Notes

- Sól czekoladowy zaparzany w 72C przez 10 minut.
Chmiel na whirlpool na 30 minut w 80C
Nov 28, 2017, 10:57 AM