

#055 Black IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **74**
- SRM **29.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.3 kg (72.3%) | 80 % | 5 |
| Sugar | Cukier | 0.75 kg (12.6%) | 100 % | --- |
| Grain | Platki owsiane | 0.4 kg (6.7%) | 85 % | 3 |
| Grain | Weyermann - Carafa II | 0.25 kg (4.2%) | 1 % | 1150 |
| Grain | Weyermann - Chocolate Wheat | 0.25 kg (4.2%) | 1 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Idaho 7 | 25 g | 60 min | 14.1 % |
| Boil | Idaho 7 | 20 g | 10 min | 14.1 % |
| Aroma (end of boil) | Idaho 7 | 55 g | 10 min | 14.1 % |
| Dry Hop | Idaho 7 | 100 g | 3 day(s) | 14.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 280 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | whirfloc T | 1.25 g | Boil | 10 min |
| Other | pożywka dla drożdży Wyeast | 3 g | Boil | 10 min |