

## 13# New Zealand Black IPA 16 Blg

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **98**
- SRM **29.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC  |
|-------|-----------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt  | 3.15 kg (50.8%) | 80 %  | 6    |
| Grain | Strzegom Wiedeński    | 1.2 kg (19.4%)  | 79 %  | 10   |
| Grain | Pszeniczny            | 0.5 kg (8.1%)   | 85 %  | 4    |
| Grain | Karmelowy Jasny 30EBC | 0.45 kg (7.3%)  | 75 %  | 30   |
| Grain | Carafa III            | 0.5 kg (8.1%)   | 70 %  | 1034 |
| Grain | Płatki pszeniczne     | 0.4 kg (6.5%)   | 85 %  | 3    |

### Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Pacific Gem | 15 g   | 60 min   | 15.3 %     |
| Boil    | Pacific Gem | 15 g   | 45 min   | 15.3 %     |
| Boil    | Pacific Gem | 15 g   | 30 min   | 15.3 %     |
| Boil    | Waimea      | 20 g   | 15 min   | 14.3 %     |
| Boil    | Pacific Gem | 20 g   | 10 min   | 15.3 %     |
| Boil    | Waimea      | 30 g   | 5 min    | 14.3 %     |
| Dry Hop | Waimea      | 100 g  | 3 day(s) | 14.3 %     |

## Yeasts

| <b>Name</b>          | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|----------------------|-------------|-------------|---------------|-------------------|
| Danstar - Nottingham | Ale         | Slant       | 250 ml        | Danstar           |