

## #64 Black IPA - "Bravo Six, Going Dark"

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **25.5**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **47 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **59.4 liter(s)**

### Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **62.3 liter(s)**
- Total mash volume **74.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **62.3 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **59.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (80.3%)	80 %	5
Grain	Płatki żytnie	0.726 kg (5.8%)	60 %	3
Grain	Weyermann - Caraamber	0.454 kg (3.6%)	75 %	65
Grain	Strzegom Karmel 150	0.454 kg (3.6%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.454 kg (3.6%)	68 %	1200
Grain	Weyermann - Carafa III	0.363 kg (2.9%)	70 %	1024

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	17 g	60 min	15.5 %
Boil	Centennial	40 g	35 min	10.5 %
Boil	Centennial	30 g	25 min	10.5 %
Aroma (end of boil)	Centennial	30 g	0 min	10.5 %
Aroma (end of boil)	Cascade	60 g	0 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	33 g	---
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### Extras

Type	Name	Amount	Use for	Time
Fining	Wirflock	2 g	Boil	10 min

### Notes

- Recepta:  
<https://www.clawhammersupply.com/blogs/moonshine-still-blog/how-to-brew-a-black-ipa-homebrew-beer-recipe>

*May 19, 2022, 12:15 PM*

- 20.05.2022 - warzenie  
50L - wody do zacierania  
10L - wody do wyładzania  
pomiar OG w temp 68°C - 1.057  
Po chłodzeniu 1.061 OG  
Wychodzone do 18°C  
wyszło 47L  
*May 20, 2022, 10:24 PM*
- 3.06.2022 FG 1.014 złane do butelek  
*Jun 3, 2022, 11:02 PM*