

Albedo Black IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **21.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **14.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (51.7%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (17.2%)	80 %	4
Sugar	Brown Sugar, Dark	0.5 kg (17.2%)	100 %	99
Grain	Roasted Rye	0.2 kg (6.9%)	20 %	800
Grain	Caramel/Crystal Malt - 10L	0.2 kg (6.9%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	12 %
Boil	Centenial	5 g	60 min	9.7 %
Boil	Cascade	5 g	60 min	6.8 %
Boil	Simcoe	5 g	30 min	12 %
Boil	Centenial	5 g	30 min	9.7 %
Boil	Cascade	5 g	30 min	6.8 %
Boil	Simcoe	5 g	10 min	13.2 %
Boil	Centenial	5 g	10 min	9.4 %

Boil	Cascade	5 g	10 min	6.8 %
Dry Hop	Simcoe	5 g	7 day(s)	12 %
Dry Hop	Cascade	5 g	7 day(s)	6.8 %
Dry Hop	Centenial	5 g	7 day(s)	9.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---