

Black AIPA 16 Blg

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **30**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **67 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4.6 kg (83.6%) | 85 % | 7 |
| Grain | Caramel/Crystal Malt - 20L | 0.4 kg (7.3%) | 80 % | 39 |
| Grain | Weyermann - Carafa III | 0.2 kg (3.6%) | 70 % | 1024 |
| Grain | Chocolate Malt (UK) | 0.3 kg (5.5%) | 73 % | 887 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Bravo | 23 g | 60 min | 15.5 % |
| Boil | Dr Rudi | 28 g | 20 min | 11.8 % |
| Boil | Cascade | 15 g | 15 min | 6 % |
| Boil | Cascade | 15 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 21 g | 1 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------------------------------|-----|-----|------|-----|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | --- |
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