

Black IPA #1

- Gravity **17.5 BLG**
- ABV ---
- IBU **59**
- SRM **25.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6.5 kg (81.3%)	85 %	7
Grain	Biscuit Malt	0.5 kg (6.3%)	79 %	45
Grain	Weyermann - Carafa II	0.5 kg (6.3%)	70 %	837
Grain	Weyermann - Vienna Malt	0.5 kg (6.3%)	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	55 min	9.5 %
Boil	Amarillo	30 g	40 min	9.5 %
Boil	Amarillo	30 g	20 min	9.5 %
Boil	Simcoe	30 g	0 min	13.2 %
Boil	Amarillo	30 g	0 min	9.5 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %
Dry Hop	Simcoe	60 g	3 day(s)	13.2 %
Dry Hop	Sorachi Ace	30 g	3 day(s)	10 %

Dry Hop	Mosaic	30 g	3 day(s)	10 %
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Notes

- carafa II moczona 24h 8l wody
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