

BLACK IPA

- Gravity **20.2 BLG**
- ABV ---
- IBU **80**
- SRM **58.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **29.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (51.3%) | 79 % | 6 |
| Grain | Weyermann - Barke Munich | 1 kg (10.3%) | 78 % | 17 |
| Grain | Carafa III Special | 0.5 kg (5.1%) | 70 % | 1300 |
| Grain | Weyermann - Abbey Malt | 0.5 kg (5.1%) | 75 % | 50 |
| Grain | Cara Gold Castlemalting | 1 kg (10.3%) | 78 % | 120 |
| Grain | Oats, Flaked | 0.5 kg (5.1%) | 80 % | 2 |
| Grain | Viking Pilsner malt | 1 kg (10.3%) | 82 % | 4 |
| Grain | Jęczmień palony | 0.25 kg (2.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Equinox | 30 g | 60 min | 13.1 % |
| Boil | Mosaic | 30 g | 45 min | 10 % |
| Boil | Marynka | 5 g | 30 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 30 min | 4 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |

| | | | | |
|---------------------|------------------|-------|-----------|--------|
| Boil | Cascade | 30 g | 5 min | 6 % |
| Boil | Equinox | 30 g | 5 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 60 g | 5 min | 10 % |
| Dry Hop | Nelson Sauvignon | 100 g | 10 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US-5 | Ale | Dry | 23 g | --- |