

# Black IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **80**
- SRM **21.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **76C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (52.2%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (26.1%)	79 %	22
Grain	Pszeniczny	0.25 kg (6.5%)	85 %	4
Grain	Płatki owsiane	0.4 kg (10.4%)	85 %	3
Grain	Weyermann - Dehusked Carafa III	0.18 kg (4.7%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	30 g	60 min	13 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Mosaic	10 g	15 min	10 %
Whirlpool	Mosaic	20 g	0 min	10 %
Whirlpool	Simcoe	20 g	0 min	13.2 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Simcoe	30 g	2 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	100 ml	Fermentis