

# Black IPA

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- Gravity **11.2 BLG**
- ABV ---
- IBU **58**
- SRM **28**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (86.5%)	80 %	5
Grain	słód czerwony	0.2 kg (3.8%)	--- %	---
Grain	Strzegom Barwiący	0.1 kg (1.9%)	68 %	1300
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.8%)	68 %	1202
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	słód karmelowy	0.1 kg (1.9%)	--- %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	120 g	60 min	4 %
Aroma (end of boil)	Saaz	25 g	10 min	2.3 %