

Black IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **35.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4 kg (88.9%) | 80 % | 7 |
| Grain | Weyermann - Carared | 0.1 kg (2.2%) | 75 % | 45 |
| Grain | Carafa III | 0.4 kg (8.9%) | 70 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Mosaic | 20 g | 55 min | 10 % |
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 0 min | 10 % |
| Dry Hop | Mosaic | 60 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 11.5 g | --- |