

Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **32.9**
- 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 **65 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (79.4%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (3.2%) | 79 % | 16 |
| Grain | Weyermann - Carafa II | 0.5 kg (7.9%) | 30 % | 1100 |
| Grain | Caraaroma | 0.2 kg (3.2%) | 78 % | 400 |
| Grain | Platki owsiane | 0.4 kg (6.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 30 g | 60 min | 14.5 % |
| Aroma (end of boil) | Mosaic | 50 g | 10 min | 12.2 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 13.1 % |
| Dry Hop | Amarillo | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 7 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirlfloc | 5 g | Boil | 10 min |