

Black IPA 2.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **74**
- SRM **30.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.5 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.5 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Strzegom Pilzneński | 0.5 kg (15.4%) | 80 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.05 kg (1.5%) | 73 % | 120 |
| Grain | Weyermann - Carafa II | 0.25 kg (7.7%) | 70 % | 1100 |
| Grain | Biscuit Malt | 0.125 kg (3.8%) | 79 % | 45 |
| Sugar | Brown Sugar, Light | 0.125 kg (3.8%) | 100 % | 16 |
| Grain | Viking Pale Ale malt | 2.2 kg (67.7%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 45 min | 14.5 % |
| Whirlpool | Azacca | 30 g | 20 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 80 ml | Fermentum Mobile |