

Black IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **59**
- SRM **35.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (78.7%) | 85 % | 7 |
| Grain | Platki owsiane | 0.25 kg (3.9%) | 85 % | 3 |
| Grain | Weyermann - Carafa III | 0.25 kg (3.9%) | 70 % | 1400 |
| Grain | Monachijski | 0.6 kg (9.4%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 10L | 0.25 kg (3.9%) | 75 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 40 g | 25 min | 12 % |
| Boil | Citra | 40 g | 1 min | 12 % |
| Boil | Chinook | 30 g | 20 min | 13 % |
| Boil | Amarillo | 30 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------------|-----|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Slant | 150 ml | White Labs |
|----------------------------------|-----|-------|--------|------------|