

# BLACK IPA 2023

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **57**
- SRM **26**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (75.2%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.55 kg (8.3%)	80 %	6
Grain	Carahell	0.3 kg (4.5%)	77 %	26
Grain	Weyermann - Carafa III	0.5 kg (7.5%)	70 %	1024
Grain	monachijski Typ I Viking Malt	0.3 kg (4.5%)	78 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	12.4 %
Boil	Cascade	15 g	20 min	5.5 %
Boil	Citra	15 g	20 min	13.2 %
Boil	Simcoe	15 g	20 min	13.2 %
Aroma (end of boil)	Cascade	15 g	0 min	5.5 %
Aroma (end of boil)	citra	20 g	0 min	13.2 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %
Aroma (end of boil)	Ella (AUS)	20 g	0 min	15.4 %

Aroma (end of boil)	Mosaic	20 g	0 min	12.4 %
Dry Hop	Citra	30 g	3 day(s)	13.2 %
Dry Hop	Mosaic	30 g	3 day(s)	12.4 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Ella (AUS)	30 g	3 day(s)	15.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	1 g	Boil	10 min
Water Agent	gips piwowarski	4.5 g	Mash	60 min