

Black IPA 25L V2.0

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **73**
- SRM **30**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (57.1%) | 80 % | 5 |
| Grain | Weyermann - Pilsner Malt | 1 kg (11.4%) | 81 % | 5 |
| Grain | Wheat, Flaked | 1 kg (11.4%) | 77 % | 4 |
| Grain | Strzegom Karmel 150 | 0.25 kg (2.9%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (2.9%) | 68 % | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (5.7%) | 74 % | 788 |
| Grain | Carafa II | 0.25 kg (2.9%) | 70 % | 812 |
| Grain | Oats, Malted | 0.5 kg (5.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 60 g | 45 min | 12.6 % |
| Boil | Citra | 30 g | 5 min | 12.6 % |
| Boil | Mosaic | 30 g | 5 min | 11.6 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12.6 % |

| | | | | |
|---------------------|---------|-------|----------|--------|
| Aroma (end of boil) | Mosaic | 60 g | 5 min | 11.6 % |
| Dry Hop | Cascade | 100 g | 3 day(s) | 6 % |
| Dry Hop | Strata | 100 g | 3 day(s) | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |