

# Black IPA 25L

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **64**
- SRM **29.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (80%)	85 %	7
Grain	Strzegom Karmel 150	0.25 kg (3.3%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.3%)	68 %	400
Grain	Weyermann - Dehusked Carafa III	0.5 kg (6.7%)	70 %	1024
Adjunct	Briess - Red Wheat Flakes	0.5 kg (6.7%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.1 %
Boil	Centennial	50 g	15 min	10.5 %
Aroma (end of boil)	Mosaic	100 g	5 min	10 %
Dry Hop	Simcoe	100 g	5 day(s)	13.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	23 g	Fermentis