

# Black IPA

- Gravity **14.1 BLG**
- ABV ---
- IBU **85**
- SRM **33.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (78.7%)	85 %	7
Grain	Pszeniczny	0.5 kg (11.2%)	85 %	4
Grain	Weyermann - Carafa III	0.25 kg (5.6%)	70 %	1300
Grain	Fawcett - Crystal	0.2 kg (4.5%)	70 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	15.5 %
Boil	Amarillo	30 g	30 min	9.2 %
Boil	Amarillo	15 g	5 min	9.2 %
Boil	Simcoe	15 g	5 min	11.9 %
Dry Hop	Simcoe	20 g	8 day(s)	11.9 %
Dry Hop	Amarillo	20 g	8 day(s)	9.2 %
Dry Hop	Amarillo	20 g	4 day(s)	9.2 %
Dry Hop	Simcoe	20 g	4 day(s)	11.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min