

Black IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **62**
- SRM **27**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	3 kg (78.9%)	80.3 %	6
Grain	Castlemalting - Owsiany	0.2 kg (5.3%)	78.5 %	5
Grain	Acid Malt	0.2 kg (5.3%)	58.7 %	6
Grain	Fawcett - Chocolate	0.1 kg (2.6%)	71.9 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.6%)	72.7 %	1001
Grain	Fawcett - Brown	0.1 kg (2.6%)	71.9 %	190
Grain	Strzegom - Czekoladowy jasny	0.1 kg (2.6%)	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.3 %
Boil	Simcoe	10 g	40 min	13.1 %
Boil	Sabro	10 g	20 min	15 %
Boil	Simcoe	10 g	10 min	13.1 %
Aroma (end of boil)	Sabro	10 g	0 min	15 %
Dry Hop	Simcoe	20 g	3 day(s)	13.1 %

Dry Hop	Sabro	30 g	3 day(s)	15 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs