

Black IPA

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **79**
- SRM **33**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (66.7%)	80 %	7
Grain	Pszeniczny	1 kg (9.5%)	85 %	4
Grain	Carafa II	0.5 kg (4.8%)	70 %	812
Sugar	strze	1 kg (9.5%)	--- %	---
Grain	Strzegom Karmel 300	1 kg (9.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	16.1 %
Boil	Magnum	30 g	60 min	12.9 %
Boil	Chinook	50 g	30 min	8.5 %
Boil	Citra	20 g	10 min	12.7 %
Dry Hop	Cascade	50 g	2 day(s)	6 %
Dry Hop	Mosaic	10 g	2 day(s)	10 %