

Black IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **64**
- SRM **11.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **3 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (84.6%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%) | 75 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (3.8%) | 73 % | 120 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (3.8%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Simcoe | 30 g | 40 min | 13.2 % |
| Boil | Mosaic | 20 g | 40 min | 10 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Centennial | 15 g | 10 min | 10.5 % |
| Boil | Mosaic | 15 g | 10 min | 10 % |
| Aroma (end of boil) | Equinox | 15 g | 2 min | 13.1 % |
| Aroma (end of boil) | Simcoe | 20 g | 2 min | 13.2 % |
| Aroma (end of boil) | Centennial | 15 g | 2 min | 10.5 % |

| | | | | |
|---------|---------|------|-----------|--------|
| Dry Hop | Equinox | 15 g | 10 day(s) | 13.1 % |
| Dry Hop | Mosaic | 15 g | 10 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 15 min |

Notes

- carafa III dodane na 2 min sam koniec zacierania w 78°C
Mar 31, 2018, 6:36 PM