

Black IPA

- Gravity **16.8 BLG**
- ABV ---
- IBU **60**
- SRM **32.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (51%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (38.2%) | 80 % | 4 |
| Grain | Weyermann - Carafa II | 0.5 kg (6.4%) | 70 % | 837 |
| Grain | carahell | 0.1 kg (1.3%) | 70 % | 25 |
| Sugar | cukier | 0.25 kg (3.2%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Marynka | 25 g | 5 min | 9.4 % |
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| Boil | Willamette | 25 g | 15 min | 4.7 % |
| Boil | Willamette | 25 g | 45 min | 4.7 % |
| Boil | Amarillo | 50 g | 59 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 5 g | Fermentis |