

Black IPA Beer Cup 2022

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **62**
- SRM **27.1**
- 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 **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.6 kg (69.3%) | 80 % | 4 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (6.7%) | 70 % | 1024 |
| Grain | Płatki owsiane | 0.25 kg (6.7%) | 60 % | 3 |
| Grain | Pszeniczny | 0.25 kg (6.7%) | 80 % | 4 |
| Grain | Monachijski | 0.25 kg (6.7%) | 80 % | 16 |
| Grain | Fawcett - Crystal | 0.15 kg (4%) | 70 % | 160 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Iunga | 28 g | 60 min | 12.2 % |
| Whirlpool | Galaxy | 60 g | 1 min | 15 % |
| Whirlpool | Enigma (AUS) | 30 g | 1 min | 17.2 % |
| Dry Hop | Nelson Sauvignon | 50 g | 2 day(s) | 11 % |
| Dry Hop | Vic Secret | 50 g | 2 day(s) | 16.3 % |