

# Black IPA - Mosaic & Amarillo

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **52**
- SRM **29.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **61 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **66.8C**
- Add grains
- Keep mash **60 min** at **61C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (77.9%)	81 %	4
Grain	Carafa III special	0.5 kg (6.5%)	70 %	1034
Grain	caragold	0.5 kg (6.5%)	78 %	120
Grain	Płatki owsiane / jęczmienne	0.5 kg (6.5%)	85 %	3
Sugar	cukier brązowy	0.2 kg (2.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Enigma (AUS)	30 g	20 min	16.5 %
Dry Hop	Mosaic	30 g	7 day(s)	12.6 %
Dry Hop	Amarillo	30 g	7 day(s)	9.8 %
Boil	Chinook	30 g	60 min	11.1 %
w 75°C 20min				

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirloc	1.25 g	Boil	15 min
Water Agent	gips piwowarski	4 g	Mash	60 min
Flavor	cukier brązowy	200 g	Boil	15 min