

Black IPA no.3

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **44**
- SRM **44.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.3 liter(s)**

Steps

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

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (90.3%)	80 %	5
Grain	Weyermann - Carafa II	0.25 kg (3.2%)	1 %	1100
Grain	Chocolate Wheat Kounice	0.25 kg (3.2%)	1 %	1200
Grain	Barwiący	0.25 kg (3.2%)	1 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	30 min	12 %
Whirlpool	Centennial	40 g	10 min	10.5 %
Dry Hop	Centennial	60 g	4 day(s)	10.5 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Amarillo	100 g	4 day(s)	14 %

Yeasts

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

Notes

- Ciemne na wygrzew

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