

Black IPA (Sabro SH)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **27.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **25 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **25 min** at **70C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.65 kg (71.6%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.25 kg (6.8%) | 78 % | 4 |
| Grain | Weyermann - Pale Wheat Malt | 0.25 kg (6.8%) | 85 % | 5 |
| Grain | Weyermann - Carafa III | 0.25 kg (6.8%) | 70 % | 1024 |
| Grain | Barley, Flaked | 0.2 kg (5.4%) | 70 % | 4 |
| Sugar | Brown Sugar, Light | 0.1 kg (2.7%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Sabro | 10 g | 60 min | 15 % |
| Boil | Sabro | 10 g | 30 min | 15 % |
| Boil | Sabro | 15 g | 15 min | 15 % |
| Aroma (end of boil) | Sabro | 15 g | 0 min | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|------|-----------|
| Safale US-05 | Ale | Dry | 10 g | Fermentis |
|--------------|-----|-----|------|-----------|

Notes

- Cukier dodany na ostatnie 15 min gotowania.
Temperatura fermentacji (otoczenia) - 15-16°C
Dec 9, 2023, 7:25 PM