

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
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Safale US-05	Ale	Dry	10 g	Fermentis
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Notes

- Cukier dodany na ostatnie 15 min gotowania.
Temperatura fermentacji (otoczenia) - 15-16°C
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