

# Black Ipa Single Hop v1 Simcoe

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **67**
- SRM **33.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.82 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (7.8%)	60 %	3
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Pilznieński	1.5 kg (23.4%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.8%)	85 %	4
Po pierwszej przerwie dodac resztkę ciemnych				
Grain	Czekoladowy	0.2 kg (3.1%)	60 %	650
Grain	Strzegom Karmel 150	0.2 kg (3.1%)	75 %	150
Grain	Weyermann - Carafa III	0.5 kg (7.8%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Simcoe	30 g	5 min	13.2 %
Boil	Simcoe	30 g	1 min	13.2 %
Dry Hop	Simcoe	50 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile

## Notes

- Słód Pale Chocolate  
<https://twojbrowar.pl/pl/surowce-piwowarskie/slody/slod-pale-chocolate-1kg-thomas-fawcett>  
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