

## Black IPA streamowa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **63**
- SRM **28.2**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield | EBC  |
|-------|---------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński             | 2.4 kg (68.6%) | 80 %  | 4    |
| Grain | Weyermann - Dehusked Carafa III | 0.27 kg (7.7%) | 70 %  | 1024 |
| Grain | Płatki owsiane                  | 0.25 kg (7.1%) | 60 %  | 3    |
| Grain | Pszeniczny                      | 0.23 kg (6.6%) | 80 %  | 4    |
| Grain | Monachijski                     | 0.2 kg (5.7%)  | 80 %  | 16   |
| Grain | Fawcett - Crystal               | 0.15 kg (4.3%) | 70 %  | 160  |

### Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Iunga | 35 g   | 60 min | 10 %       |
| Whirlpool | Citra | 50 g   | 1 min  | 12 %       |