

# Black Ipa v.1

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- Gravity **15.7 BLG**
- ABV ---
- IBU **45**
- SRM **27.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

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

## Mash step by step

- Heat up **22.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.25 kg (3.7%)	79 %	45
Grain	Carafa II	0.5 kg (7.5%)	70 %	812
Grain	Strzegom Karmel 150	0.1 kg (1.5%)	75 %	150
Grain	Strzegom Pilzneński	5.5 kg (82.1%)	80 %	4
Sugar	cukier	0.25 kg (3.7%)	--- %	---
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.5%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	60 min	10.5 %
Boil	Cascade	25 g	45 min	6 %
Boil	East Kent Goldings	25 g	15 min	5.1 %
Aroma (end of boil)	Cascade	25 g	0 min	6 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---