

Black Ipa V2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **55**
- SRM **33.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|------|
| Grain | Castle Pale Ale | 2.7 kg (87.1%) | 80 % | 8 |
| Grain | Carafa III | 0.3 kg (9.7%) | 70 % | 1034 |
| Grain | Carahell | 0.1 kg (3.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Mosaic | 10 g | 60 min | 12.5 % |
| Boil | HBC 472 | 10 g | 30 min | 9.5 % |
| Boil | Mosaic | 10 g | 15 min | 12.5 % |
| Boil | HBC 472 | 10 g | 5 min | 9.5 % |
| Dry Hop | Mosaic | 10 g | 3 day(s) | 12.5 % |
| Dry Hop | HBC 472 | 10 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| S-05 | Ale | Slant | 300 ml | --- |