

Black IPA v3

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **45**
- SRM **34.2**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Carahell	0.1 kg (2.2%)	77 %	26
Grain	Carafa III	0.4 kg (8.9%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	12.5 %
Boil	Citra	10 g	30 min	12.5 %
Boil	Simcoe	10 g	10 min	12.5 %
Boil	Citra	10 g	10 min	12.5 %
Aroma (end of boil)	Simcoe i Citra	20 g	0 min	12.5 %
Dry Hop	Simcoe Citra Equanot	30 g	4 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	10 min