

# Black IPA VII

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **39.6**
- 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 **40 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

## Steps

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

## Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **liter(s)** of **C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Filtrat	2.25 kg (88.2%)	80 %	6
Adjunct	Weyermann - Carafa Special III	0.3 kg (11.8%)	1 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Sorachi Ace	25 g	60 min	12.2 %
Aroma (end of boil)	USA Chinook	50 g	0 min	12.8 %
Dry Hop	USA Chinook	50 g	3 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	---

## Notes

- Carafa Specjal typ III ześrutowana dodana na koniec gotowania.  
*Nov 2, 2018, 7:30 PM*