

BLACK VIP

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **80**
- SRM **24.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

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

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (69.4%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Carafa III	0.45 kg (6.3%)	70 %	1034
Grain	Pszeniczny	0.4 kg (5.6%)	85 %	4
Grain	Cara-Pils/Dextrine	0.35 kg (4.9%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Mosaic	25 g	20 min	12 %
Boil	Simcoe	25 g	20 min	13.2 %
Boil	Mosaic	25 g	7 min	12 %
Boil	Simcoe	25 g	7 min	13.2 %
Dry Hop	Mosaic	50 g	7 day(s)	12 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	60 min
Fining	mech	5 g	Boil	15 min