

BlackIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **65**
- SRM **44.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.1 liter(s)**
- Total mash volume **5.4 liter(s)**

Steps

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

Mash step by step

- Heat up **4.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (34%)	80 %	45
Grain	Karmelowy Jasny	0.1 kg (2%)	75 %	30
Grain	Weyermann - Carafa II	0.5 kg (10%)	70 %	837
Grain	Biscuit Malt	0.25 kg (5%)	79 %	45
Grain	Viking Pale Ale malt	0.5 kg (10%)	80 %	5
Sugar	cukier	0.25 kg (5%)	--- %	---
Liquid Extract	WES ekstrakt słodowy bursztynowy	1.7 kg (34%)	80 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Cascade	25 g	45 min	6 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Cascade	25 g	5 min	6 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

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