

[CP] New Zealand Black IPA 16

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **97**
- SRM **29.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.15 kg (54.3%)	80 %	7
Grain	Strzegom Wiedeński	1.2 kg (20.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4
Grain	Strzegom Karmel 30	0.45 kg (7.8%)	75 %	30
Grain	Carafa III	0.5 kg (8.6%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	25 g	60 min	15.3 %
Boil	Waimea	25 g	15 min	17 %
Boil	Pacific Gem	40 g	15 min	15.3 %
Boil	Waimea	25 g	5 min	17 %
Aroma (end of boil)	Waimea	100 g	0 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

Notes

- Na ostatnie dziesięć minut zacierania dodawana jest śruta z Carafa III.
Dec 28, 2018, 3:28 PM

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.