

# Czarny Pałac (Black IPA)

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **17.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **1 min** at **78C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **31.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (95.9%)	80 %	5
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pałacowy	50 g	50 min	8.3 %
Boil	Pałacowy	50 g	5 min	8.3 %
Dry Hop	Pałacowy	50 g	1 day(s)	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis