

# Polish Black IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **31.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield  | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński   | 4.5 kg (81.8%) | 80 %   | 4   |
| Grain | Czekoladowy           | 0.2 kg (3.6%)  | 60 %   | 788 |
| Grain | Jęczmień palony       | 0.2 kg (3.6%)  | 55 %   | 985 |
| Grain | Toasted Malt          | 0.3 kg (5.5%)  | 71.7 % | 53  |
| Grain | Weyermann - Carafa II | 0.3 kg (5.5%)  | 70 %   | 837 |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Magnat   | 30 g   | 60 min   | 11.2 %     |
| Aroma (end of boil) | Izabella | 50 g   | 5 min    | 6 %        |
| Dry Hop             | Izabella | 50 g   | 5 day(s) | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |