

# Simple Black IPA

- Gravity **18 BLG**
- ABV ---
- IBU **82**
- SRM **42.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.9 liter(s)**
- Total mash volume **30.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **22.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.6%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (13.1%)	80 %	4
Grain	Weyermann - Carafa III	0.5 kg (6.6%)	70 %	1400
Grain	Fawcett - Crystal	0.5 kg (6.6%)	70 %	160
Grain	fawcett - chocolate	0.125 kg (1.6%)	80 %	1200
Grain	Płatki orkiszowe	0.5 kg (6.6%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	65 g	60 min	12.9 %
Aroma (end of boil)	Citra	35 g	5 min	12.9 %
Dry Hop	Simcoe	100 g	7 day(s)	12.9 %
Dry Hop	Cascade	100 g	7 day(s)	7.1 %

## Yeasts

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