

Single Hop Chinook Black IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **53**
- SRM **23.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **56.9C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|--------|------|
| Grain | Pale Malt (2 Row) Bel | 4.75 kg (64.1%) | 80 % | 6 |
| Grain | Strzegom Wiedeński | 1.3 kg (17.5%) | 79 % | 10 |
| Grain | Wheat, Torrified | 0.3 kg (4%) | 79 % | 4 |
| Adjunct | Corn, Flaked | 0.4 kg (5.4%) | 80 % | 2 |
| Grain | Caramel/Crystal Malt - 80L | 0.23 kg (3.1%) | 73.5 % | 158 |
| Grain | Special B Malt | 0.18 kg (2.4%) | 65.2 % | 315 |
| Grain | Chocolate Malt (UK) | 0.15 kg (2%) | 1 % | 1200 |
| Grain | Carafa special III | 0.1 kg (1.3%) | 1 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 11.3 % |
| Aroma (end of boil) | Chinook | 90 g | 15 min | 11.3 % |
| Whirlpool | Chinook | 50 g | 0 min | 11.3 % |
| Dry Hop | Chinook | 50 g | 5 day(s) | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | irish moss | 10 g | Boil | 15 min |