

# Test Black IPA SH Amarillo

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **63**
- SRM **26.5**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **61.5C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6.5 kg (81.3%)	82 %	4
Grain	Simpsons - Golden Naked Oats	0.4 kg (5%)	73 %	20
Grain	Weyermann - Carapils	0.5 kg (6.3%)	78 %	4
Grain	Weyermann - Carafa II	0.6 kg (7.5%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	60 g	60 min	9.5 %
Whirlpool	Amarillo	90 g	15 min	9.5 %
Dry Hop	Amarillo	250 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	13 g	Mash	60 min
Water Agent	Epsom	2 g	Mash	60 min
Water Agent	Chlorek Wapnia	3 g	Mash	60 min
Water Agent	Kwas mlekowy	5 g	Mash	0 min
Fining	Whirflocck	4 g	Boil	10 min

## Notes

- Profil Wody(chmielowy): Ca-106.6/Mg-8.6/Na-4/Cl-49.6/SO4-203.8/HCO3-41/  
Kwas mlekowy do korekty pH zacieru do 5.4 i korekty brzeczki nastawnej do 5.1. Dodatek Carafa special II na wygrzew do 78°C (koniec zacierania).  
Fermentacja:  
US-05: Starta w 16°C, po rozpoczęciu fermentacji temp. do 18°C. po 4 dniach temp. podniesiona do 21°C.  
Lutra: Zadanie drożdży 16°C. Fermentacja w temp pokojowej.  
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