#74 Black IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **25.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(81.6%)*	80 %	5
Grain	Płatki owsiane	0.4 kg *(8.2%)*	60 %	3
Grain	Weyermann - Carafa II	0.5 kg *(10.2%)*	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Talus	40 g	60 min	7.9 %
Boil	Talus	30 g	10 min	7.9 %
Boil	Talus	30 g	0 min	7.9 %
Dry Hop	Talus	100 g	7 day(s)	7.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	35 ml	Fermentum Mobile