Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **32.9**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(79.4%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.2 kg *(3.2%)*	79 %	16
Grain	Weyermann - Carafa II	0.5 kg *(7.9%)*	30 %	1100
Grain	Caraaroma	0.2 kg *(3.2%)*	78 %	400
Grain	Płatki owsiane	0.4 kg *(6.3%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	14.5 %
Aroma (end of boil)	Mosaic	50 g	10 min	12.2 %
Dry Hop	Citra	50 g	3 day(s)	13.1 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	5 g	Boil	10 min