I am Ali

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **54**
- SRM **31.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg *(83.3%)*	80 %	5
Grain	Strzegom Karmel 150	0.5 kg *(7.6%)*	75 %	150
Grain	Weyermann - Chocolate Wheat	0.3 kg *(4.5%)*	74 %	788
Grain	Weyermann - Carafa III	0.3 kg *(4.5%)*	70 %	1024

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	60 min	11 %
Boil	Citra	15 g	30 min	12 %
Boil	Mosaic	15 g	30 min	10 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Citra	15 g	15 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa West Coast	Ale	Slant	150 ml	---

Notes

- 65,5 °C – przez 60 minut. UWAGA! Tylko słód Pale ale.
  78 °C – przez 5 minut mash-outu - słody ciemne
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