

Black IPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **58**
- SRM **30.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **53 liter(s)**
- Trub loss **5 %**
- Size with trub loss **61 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **68.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **65.7 liter(s)**
- Total mash volume **87.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **65.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **24.6 liter(s)** of **76C** water or to achieve **68.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	19.2 kg (85.3%)	80 %	5
Grain	Weyermann Caramunich 3	1.5 kg (6.7%)	76 %	150
Grain	Briess - Midnight Wheat Malt	1.2 kg (5.3%)	55 %	1084
Sugar	Glukoza	0.6 kg (2.7%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	Chinook	75 g	20 min	13 %
Boil	Centennial	45 g	20 min	10.5 %
Boil	Centennial	120 g	5 min	10.5 %
Dry Hop	Centennial	90 g	7 day(s)	10.5 %
Dry Hop	Citra	90 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Whyeast 1056	Ale	Liquid	250 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Other	Glukoza	0.6 g	Boil	60 min

Notes

- drożdży 1056 nawet 4 paczki
lub US05
Fermentacja w 19-20°C
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