

## #137 Black IPA Single Hop

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **34.6**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC  |
|-------|------------------------|---------------|-------|------|
| Grain | Briess - Pale Ale Malt | 4.8 kg (75%)  | 80 %  | 7    |
| Grain | Płatki pszeniczne      | 0.5 kg (7.8%) | 60 %  | 3    |
| Grain | płatki jęczmienne      | 0.5 kg (7.8%) | 60 %  | 4    |
| Grain | Strzegom Karmel 600    | 0.2 kg (3.1%) | 68 %  | 601  |
| Grain | Carafa III             | 0.4 kg (6.3%) | 70 %  | 1400 |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Eclipse | 100 g  | 11 min   | 17.5 %     |
| Dry Hop | Eclipse | 150 g  | 5 day(s) | 17.5 %     |

### Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Notes

- Piwo zajęło 1 miejsce na Mistrzostwach Polski 2023.

Fermentacja pod ciśnieniem ~8psi. Temperatura fermentacji, start w 19st jeden dzień, potem pokojowa 20,5

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

stopnia przez całą fermentacje.  
*Jun 25, 2023, 8:14 AM*