

## #46 Session Black IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **75**
- SRM **44.1**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.17 kg (69.7%)	81 %	4
Grain	Wheat, Flaked	0.43 kg (9.5%)	65 %	4
Grain	Cara Crisp	0.2 kg (4.4%)	75 %	30
Grain	Weyermann - Dehusked Carafo III	0.75 kg (16.5%)	1 %	1400
Cold brew				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	57 g	60 min	11.5 %
Whirlpool	Nelson Sauvín	100 g	1 min	11 %
Whirlpool	Simcoe	50 g	1 min	13.2 %
Dry Hop	Nelson Sauvín	100 g	2 day(s)	11 %
Dry Hop	Simcoe Cryo	75 g	2 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	120 ml	Wyeast Labs