

#54 & #55 Black IPA & Coffee Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **52**
- SRM **39.1**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **30.5 liter(s)**
- Trub loss **4.92 %**
- Size with trub loss **32 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.38 %/h**
- Boil size **37 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.31 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **37 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (6.7%) | 68 % | 900 |
| Grain | Carafa III | 0.25 kg (3.3%) | 70 % | 1400 |
| Grain | Simpsons - Black Malt | 0.25 kg (3.3%) | 70 % | 1650 |
| Grain | Strzegom Wiedeński | 1.5 kg (20%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 20 g | 30 min | 15.5 % |
| Whirlpool | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 0.4 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|----------|
| Other | Laktoza | 250 g | Boil | 0 min |
| Flavor | Kawa | 50 g | Secondary | 3 day(s) |

Notes

- Laktoza + Kawa - do coffee stouta
Citra - whirlpool - wrzucić przy 80C - tylko do Black IPA

Przy chłodzeniu odlać 16L na coffe stouta + dodać zagotowaną laktoze.
Po odlaniu wrzucić citre do gara i odlać 16L na black IPA.
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