

# Albedo Black IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **52**
- SRM **21.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **14 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 1.5 kg (51.7%) | 79 %  | 6   |
| Grain | Strzegom Pilzneński        | 0.5 kg (17.2%) | 80 %  | 4   |
| Sugar | Brown Sugar, Dark          | 0.5 kg (17.2%) | 100 % | 99  |
| Grain | Roasted Rye                | 0.2 kg (6.9%)  | 20 %  | 800 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (6.9%)  | 75 %  | 20  |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Simcoe    | 5 g    | 60 min | 12 %       |
| Boil    | Centenial | 5 g    | 60 min | 9.7 %      |
| Boil    | Cascade   | 5 g    | 60 min | 6.8 %      |
| Boil    | Simcoe    | 5 g    | 30 min | 12 %       |
| Boil    | Centenial | 5 g    | 30 min | 9.7 %      |
| Boil    | Cascade   | 5 g    | 30 min | 6.8 %      |
| Boil    | Simcoe    | 5 g    | 10 min | 13.2 %     |
| Boil    | Centenial | 5 g    | 10 min | 9.4 %      |

|         |           |     |          |       |
|---------|-----------|-----|----------|-------|
| Boil    | Cascade   | 5 g | 10 min   | 6.8 % |
| Dry Hop | Simcoe    | 5 g | 7 day(s) | 12 %  |
| Dry Hop | Cascade   | 5 g | 7 day(s) | 6.8 % |
| Dry Hop | Centenial | 5 g | 7 day(s) | 9.7 % |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | ---        |