

# Blac IPA warka 71

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **56**
- SRM **28**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **27 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **92 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4.5 kg (63.8%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (5.7%)	78 %	4
Grain	Weyermann - Carafa III	0.5 kg (7.1%)	70 %	1300
Grain	Płatki owsiane	0.4 kg (5.7%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.5 kg (7.1%)	80 %	6
Sugar	Corn Sugar (Dextrose)	0.25 kg (3.5%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	BRU-1	50 g	20 min	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Notes

- 25l wody  
Soda 0.5 gr  
Gips 6 gr  
chlorek 2.1gr  
sól Epson 4.5  
ok 2.3 gr kwasu fosforowego  
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