

# Black AIPA 16 Blg

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **67**
- SRM **30**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **67 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.6 kg (83.6%)	85 %	7
Grain	Caramel/Crystal Malt - 20L	0.4 kg (7.3%)	80 %	39
Grain	Weyermann - Carafa III	0.2 kg (3.6%)	70 %	1024
Grain	Chocolate Malt (UK)	0.3 kg (5.5%)	73 %	887

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	23 g	60 min	15.5 %
Boil	Dr Rudi	28 g	20 min	11.8 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %
Aroma (end of boil)	Cascade	21 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	---
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