

# Black AIPA 16 BLG

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **61**
- SRM **23.4**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.65 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25 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 **18.2 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.75 kg (83.9%)	80 %	7
Grain	Caramel/Crystal Malt - 10L	0.5 kg (7.3%)	75 %	20
Grain	Chocolate Malt (UK)	0.35 kg (5.1%)	73 %	887
Ciemne po 90 min				
Grain	Carafa II	0.25 kg (3.6%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	30 g	60 min	15.5 %
Boil	Dr Rudi	30 g	20 min	11.8 %
Boil	Cascade	18 g	15 min	6 %
Boil	Cascade	18 g	5 min	6 %
Boil	Cascade	26 g	1 min	6 %
Dry Hop	Cascade	30 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Mauribrew Ale Y514	Ale	Dry	11 g	Mauribrew
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