

black ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **61**
- SRM **32**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|---------------|-------|------|
| Grain | Weyermann - Bohemian Pilsner Malt | 4 kg (76.9%) | 81 % | 4 |
| Grain | Carafa II | 0.5 kg (9.6%) | 70 % | 1100 |
| Grain | Platki owsiane | 0.2 kg (3.8%) | 85 % | 3 |
| Grain | Biscuit Malt | 0.2 kg (3.8%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 25 g | 60 min | 11.7 % |
| Boil | Simcoe | 15 g | 60 min | 14.5 % |
| Boil | Simcoe | 10 g | 10 min | 14.5 % |
| Aroma (end of boil) | Simcoe | 25 g | 1 min | 14.5 % |
| Dry Hop | Simcoe | 100 g | 3 day(s) | 14.5 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-----|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |
|-------------------------|-----|-------|--------|------------------|

Notes

- carafa iii pod koniec zacierania
Aug 24, 2020, 10:15 AM