

# BLACK IPA 2022

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **22.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC  |
|-------|----------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt  | 6 kg (84.5%)  | 85 %  | 7    |
| Grain | Weyermann pszeniczny jasny | 0.4 kg (5.6%) | 80 %  | 6    |
| Grain | Carahell                   | 0.3 kg (4.2%) | 77 %  | 26   |
| Grain | Palony jęczmień Weyermann  | 0.4 kg (5.6%) | 1 %   | 1000 |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| First Wort          | lunga   | 25 g   | 60 min | 12.4 %     |
| Boil                | Cascade | 15 g   | 20 min | 5.5 %      |
| Boil                | Citra   | 15 g   | 20 min | 13.2 %     |
| Boil                | Simcoe  | 15 g   | 20 min | 13.2 %     |
| Boil                | Cascade | 15 g   | 7 min  | 5.5 %      |
| Boil                | Citra   | 15 g   | 7 min  | 13.2 %     |
| Boil                | Simcoe  | 15 g   | 7 min  | 13.2 %     |
| Boil                | Mosaic  | 15 g   | 7 min  | 12.4 %     |
| Aroma (end of boil) | Cascade | 15 g   | 0 min  | 5.5 %      |

|                     |         |      |          |        |
|---------------------|---------|------|----------|--------|
| Aroma (end of boil) | citra   | 20 g | 0 min    | 13.2 % |
| Aroma (end of boil) | Simcoe  | 20 g | 0 min    | 13.2 % |
| Aroma (end of boil) | Cascade | 30 g | 0 min    | 5.5 %  |
| Aroma (end of boil) | Mosaic  | 20 g | 0 min    | 12.4 % |
| Dry Hop             | Citra   | 30 g | 4 day(s) | 13.2 % |
| Dry Hop             | Mosaic  | 30 g | 4 day(s) | 12.4 % |
| Dry Hop             | Simcoe  | 30 g | 4 day(s) | 13.2 % |

### Yeasts

| Name    | Type | Form  | Amount | Laboratory |
|---------|------|-------|--------|------------|
| us - 05 | Ale  | Slant | 200 ml | ---        |

### Extras

| Type   | Name        | Amount | Use for | Time   |
|--------|-------------|--------|---------|--------|
| Fining | whirlfloc t | 1 g    | Boil    | 10 min |