

Black IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **40**
- SRM **30.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 1.5 kg (47.6%) | 80 % | 8 |
| Grain | Monachijski | 0.5 kg (15.9%) | 80 % | 16 |
| Grain | Słód owsiany Fawcett | 0.4 kg (12.7%) | 61 % | 7 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (7.9%) | 74 % | 300 |
| Grain | Czekoladowy | 0.15 kg (4.8%) | 60 % | 1000 |
| Grain | Płatki owsiane | 0.1 kg (3.2%) | 60 % | 3 |
| Grain | Simpsons - Coffee Malt | 0.15 kg (4.8%) | 74 % | 296 |
| Sugar | Cukier biały | 0.1 kg (3.2%) | 92 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Sybilla | 10 g | 60 min | 3.5 % |
| Aroma (end of boil) | Simcoe | 10 g | 20 min | 13.2 % |
| Aroma (end of boil) | Sybilla | 5 g | 15 min | 3.5 % |
| Aroma (end of boil) | Simcoe | 15 g | 10 min | 13.2 % |
| Dry Hop | Nelson Sauvín | 30 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Fermentis |