

# Black IPA

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- Gravity **17.3 BLG**
- ABV ---
- IBU **91**
- SRM **45.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **75.6 C**, Time **5 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **75.6C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.4 kg (81.8%)	79 %	6
Grain	Strzegom Karmel 600	0.2 kg (3%)	68 %	601
Grain	Strzegom Monachijski typ II	0.5 kg (7.6%)	79 %	22
Grain	Carafa II	0.3 kg (4.5%)	70 %	812
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	90 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	40 min	15.5 %
Boil	Cascade	20 g	5 min	6 %
Boil	Centennial	20 g	3 min	10.5 %
Dry Hop	Ahtanum	25 g	7 day(s)	5 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Centennial	10 g	4 day(s)	10.5 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	21 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min