

# Black IPA 25L V2.0

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **73**
- SRM **30**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **2 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (57.1%)	80 %	5
Grain	Weyermann - Pilsner Malt	1 kg (11.4%)	81 %	5
Grain	Wheat, Flaked	1 kg (11.4%)	77 %	4
Grain	Strzegom Karmel 150	0.25 kg (2.9%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.25 kg (2.9%)	68 %	400
Grain	Weyermann - Chocolate Wheat	0.5 kg (5.7%)	74 %	788
Grain	Carafa II	0.25 kg (2.9%)	70 %	812
Grain	Oats, Malted	0.5 kg (5.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	45 min	12.6 %
Boil	Citra	30 g	5 min	12.6 %
Boil	Mosaic	30 g	5 min	11.6 %
Aroma (end of boil)	Citra	30 g	5 min	12.6 %

Aroma (end of boil)	Mosaic	60 g	5 min	11.6 %
Dry Hop	Cascade	100 g	3 day(s)	6 %
Dry Hop	Strata	100 g	3 day(s)	13.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis