

# Black IPA 25L

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **64**
- SRM **29.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.4 liter(s)** of wort

## Fermentables

| Type    | Name                            | Amount         | Yield | EBC  |
|---------|---------------------------------|----------------|-------|------|
| Grain   | Weyermann - Pale Ale Malt       | 6 kg (80%)     | 85 %  | 7    |
| Grain   | Strzegom Karmel 150             | 0.25 kg (3.3%) | 75 %  | 150  |
| Grain   | Strzegom Czekoladowy jasny      | 0.25 kg (3.3%) | 68 %  | 400  |
| Grain   | Weyermann - Dehusked Carafa III | 0.5 kg (6.7%)  | 70 %  | 1024 |
| Adjunct | Briess - Red Wheat Flakes       | 0.5 kg (6.7%)  | 70 %  | 4    |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Equinox    | 30 g   | 60 min   | 13.1 %     |
| Boil                | Centennial | 50 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Mosaic     | 100 g  | 5 min    | 10 %       |
| Dry Hop             | Simcoe     | 100 g  | 5 day(s) | 13.2 %     |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 23 g          | Fermentis         |