

Black IPA 5.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **20**
- SRM **36.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------------|--------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.4 kg (60%) | 80 % | 5 |
| Soufflet | | | | |
| Grain | Płatki owsiane | 1.2 kg (30%) | 60 % | 3 |
| W tym 200g błyskawicznych | | | | |
| Grain | Jęczmień palony | 0.15 kg (3.8%) | 55 % | 1150 |
| Grain | Carafa III | 0.15 kg (3.8%) | 70 % | 1400 |
| Grain | Viking Czekoladowy jasny | 0.1 kg (2.5%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil | Simcoe | 10 g | 45 min | 11.3 % |
| Whirlpool | Simcoe | 40 g | 1 min | 11.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|---------------------------------|----------------|--------|---------|--------|
| Water Agent | Łuska ryżowa | 100 g | Mash | 90 min |
| Water Agent | Kreda | 3 g | Mash | 90 min |
| Water Agent | Chlorek wapnia | 2.5 g | Mash | 90 min |
| Water Agent | Kwas fosforowy | 3 g | Mash | 90 min |
| 1 ml zacieranie/2ml wysładzanie | | | | |

Notes

- Słody palone wrzucone przy wysładzaniu
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