

black IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **34.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (40.3%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 3 kg (48.4%) | 80 % | 4 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (4.8%) | 73 % | 1001 |
| Grain | Carafa II | 0.2 kg (3.2%) | 1 % | 812 |
| Grain | Carafa III | 0.2 kg (3.2%) | 1 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |
| Whirlpool | Simcoe | 50 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 150 g | 3 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|---------|------------|
| WLP 090 costal haze | Ale | Liquid | 1000 ml | White Labs |