

Black IPA Centennial

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **79**
- SRM **27.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **64 C**, Time **90 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|-----------------|-------|------|
| Grain | Strzegom Pilznieński | 3 kg (80%) | 80 % | 4 |
| Grain | Weyermann - Dehusked Carafa III | 0.25 kg (6.7%) | 70 % | 1024 |
| Grain | Abbey Castle | 0.125 kg (3.3%) | 80 % | 45 |
| Grain | Carahell | 0.125 kg (3.3%) | 77 % | 26 |
| Sugar | Brown Sugar, Light | 0.25 kg (6.7%) | 100 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Centennial | 25 g | 60 min | 8.5 % |
| Boil | Centennial | 25 g | 30 min | 8.5 % |
| Aroma (end of boil) | Centennial | 25 g | 15 min | 8.5 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 9.7 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |