

Black IPA I

- Gravity **15 BLG**
- ABV ---
- IBU **66**
- SRM **31.5**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.2 kg (61.1%)	80 %	6
Grain	Weyermann - Monachijski II	1 kg (27.8%)	80 %	28
Grain	Weyermann - Caramunich II	0.2 kg (5.6%)	73 %	120
Grain	Weyermann - Carafa Special II	0.2 kg (5.6%)	1 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA El Dorado	10 g	60 min	14.2 %
Boil	USA Citra	35 g	10 min	13.5 %
Aroma (end of boil)	USA Simcoe	25 g	0 min	13.2 %
Dry Hop	USA Simcoe	15 g	3 day(s)	13.2 %
Dry Hop	USA Citra	15 g	1 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	80 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min

Notes

- Carafa Special II dodana do wygrzewu.
Feb 23, 2017, 10:02 PM