

# Black IPA Ósmy Poziom

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **72**
- SRM **36.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale MARIS OTTER	6 kg (75%)	80.3 %	5
Grain	Carafa® Special typ III	0.5 kg (6.3%)	65 %	1300
Grain	Pszeniczny Crystal	0.5 kg (6.3%)	80 %	125
Grain	Monachijski Typ 2	0.5 kg (6.3%)	80 %	25
Grain	Płatki owsiane	0.5 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
Aroma (end of boil)	Citra	20 g	5 min	13.5 %
Dry Hop	Simcoe	50 g	4 day(s)	11.5 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Citra	70 g	3 day(s)	13.5 %
Dry Hop	Cascade	50 g	7 day(s)	6.5 %
Aroma (end of boil)	Citra	30 g	5 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	---