

# Black IPA Ósmy Poziom

- Gravity **18 BLG**
- ABV ---
- IBU **59**
- SRM **36.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (79.9%)	80 %	5
Grain	Weyermann - Carafa III Special	0.5 kg (6.7%)	70 %	1400
Grain	Fawcett - Crystal Wheat	0.5 kg (6.7%)	70 %	90
Grain	Monachijski typ II 20-25 EBC Weyermann	0.51 kg (6.8%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	30 g	60 min	14.4 %
Boil	Citra	30 g	15 min	12.3 %
Boil	Amarillo	30 g	5 min	9.5 %
Dry Hop	Simcoe	50 g	4 day(s)	11.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	---