

# Black IPA - Piwko na Mistrzostwa Świata 2018

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **61**
- SRM **27.7**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (75.5%)	80 %	5
Grain	Strzegom Barwiący	0.13 kg (3.6%)	68 %	1300
Grain	Strzegom Czekoladowy jasny	0.13 kg (3.6%)	68 %	400
Grain	Strzegom Karmel 150	0.13 kg (3.6%)	75 %	150
Grain	Strzegom Pszeniczny	0.5 kg (13.7%)	81 %	6

Dodatkowy dodatek siodu oprócz zawartego w zestawie Black IPA z homebrewing.pl

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	15 g	60 min	16.1 %
Aroma (end of boil)	Cenntenial	15 g	15 min	9.7 %
Whirlpool	Mosaic	25 g	0 min	11.8 %
Dry Hop	Simcoe	35 g	4 day(s)	13.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Liberty Bell	Ale	Dry	10 g	Mangrove Jack's
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## Notes

- Brix pokazał 16,5.  
Fermentacja - pół dnia w temp. 23°C a później przeniesione do 15°C  
*May 1, 2018, 8:02 PM*