

Black IPA Single Hop

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **70**
- SRM **32**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (70.4%) | 80 % | 7 |
| Grain | Żytni | 1 kg (14.1%) | 85 % | 7 |
| Grain | Strzegom Karmel 30 | 0.25 kg (3.5%) | 75 % | 30 |
| Grain | Strzegom Karmel 50 | 0.25 kg (3.5%) | 75 % | 50 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.6 kg (8.5%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | Simcoe | 20 g | 60 min | 13.2 % |
| Boil | Simcoe | 80 g | 15 min | 13.2 % |
| Whirlpool | Simcoe | 100 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 100 g | 5 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|-----------|------------|
| WLP060 - American Ale Yeast Blend | Ale | Liquid | 298.59 ml | White Labs |

Notes

- us 05 x2
Mar 19, 2023, 4:00 PM