

Black IPA Świerkowa

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **52**
- SRM **31.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **70.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **80.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **68.8 liter(s)**
- Total mash volume **86 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **67 C**, Time **40 min**

Mash step by step

- Heat up **68.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **67C**
- Sparge using **28.9 liter(s)** of **76C** water or to achieve **80.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pale Malt (2 Row) Bel | 13 kg (75.6%) | 100 % | 6 |
| Grain | Strzegom Monachijski typ II | 2 kg (11.6%) | 100 % | 22 |
| Grain | Carafa II | 1 kg (5.8%) | 25 % | 812 |
| Grain | Strzegom Karmel 600 | 0.6 kg (3.5%) | 25 % | 601 |
| Grain | Strzegom Barwiący | 0.6 kg (3.5%) | 25 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 60 g | 60 min | 10 % |
| Boil | Marynka | 40 g | 40 min | 10 % |
| Aroma (end of boil) | Citra | 100 g | 0 min | 12 % |
| Aroma (end of boil) | Mosaic | 100 g | 0 min | 10 % |
| Dry Hop | Citra | 100 g | 7 day(s) | 12 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 10 % |
| Boil | Mosaic | 30 g | 60 min | 10 % |
| Boil | Mosaic | 60 g | 40 min | 10 % |

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| gęstwa | Ale | Slant | 600 ml | --- |