

# Black Ipka

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **55**
- SRM **38.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (43.5%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (14.5%)	80 %	4
Grain	Strzegom Monachijski typ II	2 kg (29%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (4.3%)	73 %	120
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.3%)	68 %	1200
Grain	Strzegom Barwiący	0.3 kg (4.3%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Boil	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	30 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile
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