

## [CP] New Zealand Black IPA 16

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **97**
- SRM **29.7**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.15 kg (54.3%)	80 %	7
Grain	Strzegom Wiedeński	1.2 kg (20.7%)	79 %	10
Grain	Pszeniczny	0.5 kg (8.6%)	85 %	4
Grain	Strzegom Karmel 30	0.45 kg (7.8%)	75 %	30
Grain	Carafa III	0.5 kg (8.6%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	25 g	60 min	15.3 %
Boil	Waimea	25 g	15 min	17 %
Boil	Pacific Gem	40 g	15 min	15.3 %
Boil	Waimea	25 g	5 min	17 %
Aroma (end of boil)	Waimea	100 g	0 min	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar BRY-97	Ale	Dry	11 g	danstar

### Notes

- Na ostatnie dziesięć minut zacierania dodawana jest śruta z Carafa III.  
*Dec 28, 2018, 3:28 PM*

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