

# HCB014 Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **39**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (80%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.25 kg (4%)	68 %	1200
Grain	Weyermann - Carafa II	0.25 kg (4%)	70 %	1100
Grain	Jęczmień palony	0.25 kg (4%)	55 %	1000
Grain	Barley, Flaked	0.5 kg (8%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	15 g	60 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	25 g	15 min	12.4 %
Dry Hop	Mosaic	70 g	3 day(s)	12.1 %
Boil	Equinox	20 g	15 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	20 g	15 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile
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