

Session Black IPA 10,5*Blg (CP)

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **57**
- SRM **27.8**
- 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 **20 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **67 C**, Time **10 min**
- Temp **75.6 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75.6C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (80%)	80 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (5.3%)	75 %	20
Grain	Płatki pszeniczne	0.15 kg (4%)	85 %	3
Grain	Strzegom Barwiący	0.4 kg (10.7%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	17.5 g	60 min	15.5 %
Boil	Columbus	17.5 g	30 min	15.5 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Centennial	50 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	700 ml	---