

## #010 Black IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **62**
- SRM **17.5**
- 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 **27.5 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (87.5%)	80 %	5
Grain	Weyermann - Carafa II	0.3 kg (4.7%)	70 %	837
Grain	Płatki owsiane	0.5 kg (7.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	30 g	10 min	12 %
Aroma (end of boil)	Amarillo	50 g	0 min	9.5 %
Whirlpool	Citra	50 g	20 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min