

#137 Black IPA Single Hop

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **68**
- SRM **34.6**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.8 kg (75%)	80 %	7
Grain	Płatki pszeniczne	0.5 kg (7.8%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (7.8%)	60 %	4
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Carafa III	0.4 kg (6.3%)	70 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eclipse	100 g	11 min	17.5 %
Dry Hop	Eclipse	150 g	5 day(s)	17.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile

Notes

- Piwo zajęło 1 miejsce na Mistrzostwach Polski 2023.

Fermentacja pod ciśnieniem ~8psi. Temperatura fermentacji, start w 19st jeden dzień, potem pokojowa 20,5

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

stopnia przez całą fermentacje.
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