

# Black IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **35.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (88.9%)	80 %	7
Grain	Weyermann - Carared	0.1 kg (2.2%)	75 %	45
Grain	Carafa III	0.4 kg (8.9%)	70 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	55 min	10 %
Boil	Mosaic	20 g	5 min	10 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	60 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	---