

# Black IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **24.3**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.7 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **12.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (70.8%)	80 %	5
Grain	Pszeniczny	0.6 kg (14.2%)	85 %	4
Grain	Płatki orkiszowe	0.3 kg (7.1%)	80 %	4
Grain	Carafa II	0.34 kg (8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Mosaic	30 g	10 min	10 %
Whirlpool	Citra	30 g	5 min	12 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Nelson Sauvin	60 g	2 day(s)	11 %