

# Black IPA 15L

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **52**
- SRM **30.9**
- Style **American 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 **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **15.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (94.3%)	79 %	6
Grain	Viking Malt	0.3 kg (5.7%)	50 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	30 g	60 min	10 %
Boil	Junga	20 g	20 min	10 %
Boil	junga	10 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis