

# Black IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **55**
- SRM **42.4**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (75.5%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (6.3%)	82 %	5
Grain	Słód Czekoladowy ciemny Viking Malt	0.5 kg (6.3%)	68 %	1200
Grain	Extra black	0.3 kg (3.8%)	65 %	1350
Adjunct	Płatki jęczmienne	0.65 kg (8.2%)	50 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10.3 %
Boil	Chinook	30 g	30 min	11.4 %
Aroma (end of boil)	Challenger	30 g	10 min	6.1 %
Dry Hop	Fuggles	30 g	3 day(s)	4.4 %
Dry Hop	Citra	50 g	3 day(s)	12.9 %
Dry Hop	Amarillo	30 g	3 day(s)	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	23 g	---
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