

Black IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **33.3**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (73.8%) | 80 % | 5 |
| Grain | Pszeniczny | 0.25 kg (7.7%) | 85 % | 4 |
| Grain | Barwiący | 0.25 kg (7.7%) | 55 % | 985 |
| Grain | płatki jęczmienne | 0.2 kg (6.2%) | 60 % | 4 |
| Grain | Strzegom Karmel 600 | 0.15 kg (4.6%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Lunga | 10 g | 60 min | 12.5 % |
| Boil | Mosaic | 5 g | 30 min | 10 % |
| Boil | Citra | 5 g | 30 min | 13 % |
| Boil | Citra | 5 g | 15 min | 13 % |
| Boil | Mosaic | 5 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 5 g | 0 min | 10 % |
| Aroma (end of boil) | Citra | 5 g | 0 min | 13 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 13 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | --- |