

# Black IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **88**
- SRM **37.2**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (79.4%)	79 %	6
Grain	Chocolate Malt (UK)	0.5 kg (7.9%)	73 %	887
Grain	Caramel/Crystal Malt - 40L	0.5 kg (7.9%)	74 %	150
Grain	Carafa III	0.3 kg (4.8%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	50 g	60 min	15.5 %
Boil	Dr Rudi	50 g	5 min	11.8 %
Boil	Cascade	25 g	5 min	6 %
Dry Hop	Cascade	100 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---