

Black IPA #5

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **35**
- SRM **19.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **21 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **70 C**, Time **75 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **78.9C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **21 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.3 kg (63.9%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 1 kg (27.8%) | 80 % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.1 kg (2.8%) | 75 % | 20 |
| Grain | Carafa III | 0.2 kg (5.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 25 g | 60 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 12 % |
| Aroma (end of boil) | Cascade | 25 g | 0 min | 6 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|--------|
| Fining | mech irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|