

Black IPA (Citra Galaxy)

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **66**
- SRM **28.4**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 0.5 kg (8.3%) | 82 % | 5 |
| Grain | Weyermann - Dehusked Carafa III | 0.5 kg (8.3%) | 70 % | 1024 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Whirlpool | Galaxy | 50 g | 30 min | 15 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Dry Hop | Galaxy | 100 g | 2 day(s) | 15 % |
| Dry Hop | Citra | 100 g | 2 day(s) | 12 % |

Yeasts

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