

# Black IPA IV

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **72**
- SRM **35.6**
- 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 **40 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **74.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	2.1 kg (61.8%)	80 %	6
Grain	Weyermann - Monachijski II	1 kg (29.4%)	80 %	28
Grain	Weyermann - Carafa Special II	0.3 kg (8.8%)	20 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	USA Tomahawk	15 g	60 min	15.8 %
Boil	USA Centennial	40 g	10 min	9.7 %
Aroma (end of boil)	USA Ekuanot	40 g	0 min	16.1 %
Dry Hop	USA Centennial	10 g	3 day(s)	9.7 %
Dry Hop	USA Ekuanot	10 g	3 day(s)	16.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 II	Ale	Slant	50 ml	---

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Carafa dodana 10 min przed końcem zacierania  
*Sep 3, 2017, 9:43 PM*